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Candy Making Secrets

BY MARTIN A. PEASE

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Candy Making Secrets

by

MARTIN A. PEASE

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In which you are taught to duplicate

AT HOME

the finest candies made by anyone.

Containing recipes never published

in this form before.

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Published by

PEASE AND DENISON

ELGIN, ILLINOIS

Vernon A. Pease

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BY

PEASE AND DENISON

The News-Advocate
Elgin, Illinois

To My
WIFE AND BABIES
whose fondness of candy led me to make
such a success of Home Candy
Making, this book is

RESPECTFULLY DEDICATED
By the Author

INTRODUCTION

In giving you the recipes and instructions contained herein, I have done what no other candymaker ever did to my knowledge, as they always refuse to teach anyone to make candy at home.

After teaching a few ladies, the incessant demands on me for lessons led me to the writing of this book.

It is different from most other books on Home Candy-Making, as I teach you the same method as used by the finest confectioners, with use of a thermometer, which enables you to always make your candy the same.

The cooking of candy is the most difficult part as you all know, but the thermometer does that for you, and practice is all you need to enable you to make your candy look as fine as that seen in any store in the country.

Every recipe is practical and reduced to a size that can be conveniently made at home, and every detail gone into; but if from any cause you do not have success, I will answer all questions you desire to ask pertaining to any recipe given in this book, providing you enclose a stamp for reply. With this assistance, you cannot fail to succeed.

Yours very truly,

Martin A. Pease.

Elgin, Ills., March 1st, 1908.

INSTRUCTIONS

As this method of making candy is new to most of you, it will be necessary for me to lengthen my instructions somewhat, and I will also teach you many ideas in regard to candymaking you never had before.

You will find it is far easier to make candy by this method than by the old familiar one you knew before, and besides, when you have it made, you will have candy to be proud of.

I wish to emphasize the fact right here, that there are a number of candies too difficult to make at home, such as stick candy, chocolate chips, buttercups and candies of that description, as they require certain tools and appliances only used in candy kitchens. I will only answer questions in regard to candies the recipes of which are given herein, as there is variety enough for anyone in this book. Crystallizing fruit and rose or violet leaves cannot be done successfully at home, so please do not write for this recipe. Confectioners always buy theirs as it is cheaper and they are far better than can be made at home.

It does not hurt any candy to be stirred constantly before coming to a boil, and in fact this should be done to keep the sugar from burning before it is dissolved. You should always cook your candy on a hot fire. The quicker most candies cook the less liable they are to grain for you. All candies with milk, cream, butter or molasses in them should not be cooked on quite as hot a fire as other candies, as they are liable to stick to the kettle. Such candies must be stirred constantly but gently during the whole process of cooking. Do not stir them too hard as this might make them go to sugar, but the idea is to keep them agitated just enough to keep from sticking to the bottom of the kettle. One of the most important things to do is to see that all the grains of

undissolved sugar on sides of kettle are washed down thoroughly before your candy boils. Use a small sponge or piece of cloth, wet it well, and quickly wash down the sides of kettle. Do this just before your candy comes to a boil. Splashing the syrup up on sides of kettle with the paddle while stirring it, will help a great deal. After washing it down cover the kettle for a few moments until it steams well, as this will remove any grains overlooked. There is no exact time necessary to steam down your kettle as you cannot spoil it by letting it steam a few moments too long.

Never cover any candy to steam it down that contains cream, milk, molasses or butter, as candies containing such articles will boil up over the top of kettle if covered.

Do not be afraid your candy (excepting kinds mentioned above) will burn if your fire is hot, as it is impossible to burn sugar and water, or sugar, glucose and water, until the moisture has all evaporated and that is at about three hundred and fifty degrees, and you never cook candy this high at home. Another very essential thing to remember is, your candy must *cool quickly* after it is done or it will grain. By graining I mean what is commonly called "going to sugar."

Never cook more candy than you can cool quickly, but in making fondant or center cream, always make as much as you can at a time as it will keep well and is easier to make in large batches, and also acts much better than it does when made in small batches.

Your candy, as you will find out, will always act better on a dry day than it will on a damp one. You may increase or decrease any batch in the book as you desire, but you must always cook it to the degree given in the book for that recipe. *Each candy must be cooked to the degree given regardless of size of batch.*

Confectioners never cook XXXX or confectioner's sugar, as many suppose, so always use ordinary granulated sugar unless otherwise directed. Always use cold water and do not add any more than necessary, as it must cook out before the candy is done, which will require longer if you use too much water, and as I told you before, the quicker your candy cooks the better it will be

All high cooked candies, such as peanut brittle, butter scotch, bar candies and taffies will get sticky in damp or warm weather and there is nothing you can do to prevent it, except wrapping it in wax paper or keeping it in something air tight, which will to a certain extent keep it dry and crisp much longer than when it is exposed to the air.

Chocolate coated candies will keep nicely for weeks, excepting the ones with a soft center, such as Bitter Sweets, as they begin to dry out when three or four weeks old. Bon-bons dipped in the way I describe will keep two or three weeks without drying out. By bon-bons I mean the ones dipped in bon-bon cream, not the ones dipped in chocolate, as I never call those bon-bons.

Chocolate dipped caramels and chocolate creams made with center cream, are better when a week or two old, as that gives the inside time to mellow or ripen. In fact, chocolate creams made of center cream, must stand a few days at least, as heating the cream to mold (as described) hardens it somewhat, and sealing it air tight in the chocolate, will cause it to go back to its original consistency, providing you do not get it too hot when melting it.

All taffies will go to sugar after standing a while, and will do so more quickly if they are made on a warm day. The more glucose and less sugar you use in making them, will cause them to keep much longer. You may, if you wish, use half sugar and half glucose and make a very fine taffy, which will keep much longer than the other kind.

In making colored candies, it is better to make them by daylight, as you are very liable to get the color too deep when making them at night. Always be careful not to add too much color, as you cannot get it out. The more delicate the color of your candy, the prettier it will look and the better it will taste.

When cooking candy, be careful not to cook it too high. If you should let the thermometer run up beyond the desired degree, you can add a very little water to throw it back, then watch it very closely until the right degree is reached. This sometimes causes a batch to grain, especially in making fondant, so try and avoid it if possible. If a batch of fondant should grain for you, it may be cooked over by adding more water, but I would advise

you to use that sugar for something else, instead of making fondant of it, as cooking it twice makes it darker and also it is more liable to grain the second time.

You will have better results by always making the same sized batch of everything. I mean by this, you will soon become accustomed to just how each batch is handled, and it will be easier than changing the size of batch.

GLUCOSE

As so many think "Glucose" is something injurious, I will state that it is used in making practically all candies to a certain extent, and many candies cannot be made at all without the use of it. It is perfectly harmless, and is simply a very thick transparent liquid extracted from corn, being practically tasteless, and is used to keep candy from going to sugar. Before glucose was made, confectioners used cream of tartar in its place. It was not possible to make as many varieties of candy then as it is now with the use of glucose. If you should wish to use cream of tartar, the proper amount to use is one teaspoonful to every ten (10) pounds of sugar, and smaller amounts in the same proportion, except in using less than ten (10) pounds of sugar, I would advise using a little more cream of tartar in proportion. To two and a half (2½) pounds of sugar I would use a good one-third (1-3) teaspoonful of cream of tartar.

Glucose may be purchased of all confectioners that manufacture their own candies. There is not a candy manufacturer in the country but what uses glucose in large quantities, and always has a big stock of it on hand. If they should tell you they do not use it, they are stating something which is not so, and do so simply to keep you from making candy at home. Glucose should not cost you over six (6c) cents per pound. While we would much prefer your buying it in your home town if possible, we keep it for sale and can ship it anywhere if you wish us to, in connection with our other supplies. It is also used by breweries, jelly or preserve factories and syrup manufacturers, so if you live convenient to any of these, you should have no trouble in procuring glucose. It will keep indefinitely, and is such a convenient article to have in the house, I would advise you

to get as much as you can at a time. In cold weather it can be handled nicely by wetting your hands and quickly taking out a handful and it will not stick. As it is so very sticky, this is the best method of handling it.

THE CONFECTIONER'S THERMOMETER

As so very few of you ever knew confectioners used a thermometer with which to cook their candy, you can readily see why it is possible to always make candy the same by using one. I will state here, that even with the use of a thermometer, candy is liable to vary a little at times, but that is on account of the atmosphere. In cooking sugar up into candy, it undergoes a certain change which it is not possible to always regulate, so if a batch occasionally acts a little strange, do not be surprised, as all candy makers have that experience. If your candy does not act right, do not blame the thermometer as the mistake is undoubtedly yours in not reading it correctly. At sea-level, water boils at 212 degrees and these thermometers are all made on that basis, and the degrees for cooking candy are also given on that basis. At different altitudes water boils at different degrees, so the first thing for you to do is to test your thermometer. This is a very simple operation and is never necessary to be done but once, unless you move to another altitude.

Put two or three quarts of water in a kettle, set on the fire and let it come to a good boil, then put the thermometer in and leave it for at least five or ten minutes, and see what it registers. Do not look down on it at an angle, but stoop down and get your eyes on a level with the mercury. They will generally register from 208 to 212 degrees. If it shows 212 degrees, your thermometer is correct and you should cook your candy to the exact degree given in the book. If it registers 210 degrees, it is 2 degrees too low and it is necessary to cook everything 2 degrees *lower* than the degree given in the recipe. Now do not get the wrong impression and think if your thermometer registers 2 degrees too low, you must cook your candy 2 degrees higher than the degree given but it is absolutely necessary to cook it exactly as I direct.

As so many cannot understand this, I will explain the matter.

If your thermometer shows 210 degrees in boiling water, it registers 2 degrees lower than the heat of the water actually is, as all boiling water is 212 degrees; consequently in cooking candy with a thermometer that registers 210 degrees, the candy is always 2 degrees hotter than the thermometer shows. For example, bon-bon cream is cooked to 240 degrees, so when the thermometer registers 238 it is done, as it really is 2 degrees higher than that on account of your thermometer only registering 210 in boiling water which was 2 degrees lower than it should register. If your thermometer should register a degree or two over 212 you must *add* that number of degrees to each recipe given in the book.

As many of you will wonder why the thermometer will only go to 212 in boiling water and will go higher in candy I will explain by saying that in candy there is something besides water, and as the liquid evaporates the sugar does not do so, but gradually keeps getting hotter and forces the thermometer up. Whereas in using water alone it will never get any hotter than 212, no matter if you allow it to boil until it is all evaporated, as there is nothing there to retain the heat as it evaporates.

Never put your thermometer in until you have washed and steamed down sides of kettle as directed before. After the candy is boiling well, set the thermometer in it with the hook on back over side of kettle to keep it from falling down in. Do not be afraid it will break as that is what it is made for. It is best not to keep the thermometer in too cold a place, but if you do so, I advise holding it over the stove a moment or so before putting it in the candy. Always keep a pan of water handy so the moment the batch is done you can lift out the thermometer and put it in the water. This is much better than laying it on the stove or table as it is so sticky.

The plate with the scale on it slips out of the case by pushing it up, and it is best to always take it out and clean it after cooking any candies which have cream, milk or butter i hem, but in other candies it is easily cleaned by turning water r it. Put it away as soon as you are through with it as something

might be dropped on it if allowed to lie in the sink or dish-pan. If the candy should boil up on the tube so you cannot see the degrees plainly, moisten your finger and clean off tube quickly, being careful not to burn yourself.

It is always necessary to cook your candy in a kettle small enough so the batch will come well up over the bulb at the bottom in order to have it register correctly, and also when making fudge or candy of that description do not fail to stir well under the thermometer as such candies stick very easily.

Be careful not to drop your thermometer as it will almost always break it, and they cannot be repaired, but if you should break it we will sell you another one for $1.00 providing you return the broken one to us, otherwise the price is $1.50 each, without the book.

NECESSARY TOOLS

The number of tools necessary to make candy depends upon how extensively you wish to manufacture it. For home candy making, it is hardly necessary to have anything more than ordinary cooking utensils, but I will mention a few very useful articles which you will find a great help in your candy making. Probably the most important of all is a marble slab of some description. The main reason a slab is such a help is because your candy will cool so much quicker when poured on it, than it will when you use a platter. The top of an old center table or dresser will answer the purpose or you may procure a piece at any marble yard large enough for your purpose. A piece 18 or 20 inches square is the most convenient size, as that will hold a batch as large as you wish to make at home, and at the same time will not be too heavy to lift. I wish to emphasize the fact, that you will find a slab one of the most convenient articles you ever had in the house and will well repay you for any trouble you have in getting one. If you can get a square piece and put a tight wooden frame around it allowing it to extend up about three quarters of an inch from the face of the marble, then fill in all around the edge where it does not fit tight, with plaster of paris, you will see that you have a large platter about three quarters of an inch deep. The marble on the bottom being so much thicker than any ordin-

ary platter, it will cool your candy very quickly and prevent it from graining. A slab such as this is just the thing for all kinds of cream work and should never be greased on this side, as that should be used only for bon-bon cream, center cream, bitter sweets and all such candies. Use the other side of the slab for all other candies for which the slab requires greasing.

If you should use a large platter to cool your candy on, you must not make too large a batch as it will surely grain if it does not cool quick enough. The platter must not be moved after pouring the batch on it. This refers especially to bon-bon cream or Bitter Sweets, as they have no glucose in them and will grain very easily. Always see that your slab or platter sets perfectly level on the table so the candy will not run to one side as it will not cool evenly if it does so. Another way to use a slab is to get four steel bars about ⅝ by ½ inches square and a little shorter than the slab, then lay them on with the ends tight together in any size square that you wish to make. These will keep the candy from running off the slab and is the method used by candy makers with all candies except fondants, as those are the thinnest candies made when first poured out and it is almost impossible to keep them from running out underneath the bars if the batch is large enough to fill the space very full.

These bars are very handy to have in making caramels, fudge, marshmallows and such candies as you can simply push them closer together and make as small a square as is necessary to hold the batch. In making these candies always have your square small enough so that when you pour the batch out, it will just fill the space even with the top of the bars. If it is too small it is very easy to slide one bar out a little and make the space larger, but if your space is too large it is quite a job to push the bars together after pouring the candy in, as you will find out. Bars ⅝ inch high will make your caramels and such candies just the right thickness.

Always cook your candy in a granite kettle if possible. A wooden paddle 15 or 18 inches long and about 2 inches wide at the end, is a very convenient article with which to stir your candy. For working up your fondants the best thing to use (if you have a slab) is a wall paper scraper. This is a small tool

with a steel blade about 4 inches broad at the end and with it you can scrape the candy up clean from the slap and get better results than doing this operation with a spoon. These articles may be purchased at any hardware store for about 25c. as that is the price for which we sell them. A broad wooden paddle will answer the purpose if you cannot get the other. If you use a platter to cool your candy on, it is better to use a large spoon as the scraper is only suitable for use where you have a slab.

When melting bon-bon cream for dipping purposes or making wafers, the best thing to use is a small double boiler holding about one pint. The kind we give as a premium for selling outfits, is the finest one on the market and we also have them for sale at 75c. apiece. If you have not an article of this nature, you may use a small bowl set in a pan of water or a better way still, is to get a bowl just the right size to set down in the top of your tea kettle or get a large tin cup that the bowl will set down in about half way, then fill the cup half full of water and you can see by this it will answer the same purpose as a double boiler. Whatever you do, do not attempt to melt a small amount of bon-bon cream for dipping purposes in a large double boiler, for the reason that if you have not enough depth to your melted cream it will cool too quickly. In other words, you will get far better results by melting your cream in something which confines it more closely and makes a depth to it, than you will by having it spread out very shallow in a large vessel. You must always melt this cream with hot water under it as it cannot be set directly on the fire.

Another very handy article to have in the house for making candy is a candy hook, for pulling your taffy on. We have them for sale at 40c. a piece, and after pulling one batch of taffy on a hook you would never part with it for several times its cost. You can have one made by taking a round piece of iron about one half inch in circumference and 18 or 20 inches long, then bend up the lower half in a broad hook shape making the hook about 6 or 8 inches across. Have two holes drilled in the top part and screw it on some solid place in your kitchen where it will be out of the way and still will give you room for pulling your candy. Have the hook about level with your shoulders.

Pulling candy on a hook does not tire your arms a particle and you can make your taffy so much lighter and fluffier by pulling it well. Pulling candy is very liable to blister your hands if you are not used to it, so it is best to wear an old pair of gloves for this purpose. Grease them a little at first, then if they should ever stick much after that, simply use a little corn starch on them. These gloves are also very convenient to use in making peanut brittle as you will find out. A cheap pair of buckskin faced gloves are about the best kind to use, but an old pair of ordinary heavy kid gloves will answer the purpose.

Chocolate creams may be dropped on any kind of oiled or waxed paper, but a better way is to drop them on white table oil-cloth. They will not stick a particle and this also makes them very glossy on the bottom, and there is no taste from the oil-cloth whatever. About the nicest method I know of is to get some small thin boards about 12 by 18 inches and cover them with the oil-cloth, stretching it very tight, and tack around the edges. You will readily see what a convenience these boards are as you can carry your creams out to cool without the necessity of putting anything under them, whereas if you should drop them on oil-cloth alone it is absolutely necessary to have these pieces of oil-cloth laid on something solid before you attempt to move them. These may be used repeatedly by washing them occasionally. For dropping cream bon-bons I always use wax paper of some description and only use the oil-cloth for dropping chocolates on. The oiled or waxed paper used in all cracker and cooking boxes nowadays, you will find very convenient for use in your candy making if you will take the time to press it out smoothly and put away until needed.

For coloring your candies you may use any harmless colors you have on hand but we sell all colors put up in 10c. jars which we guarantee absolutely harmless and the finest ones we know of. They are in a paste form and the proper way to use them is to put the paste from one jar in a small bottle with a large mouth and add about one ounce of glycerine and stir well together. This makes a very strong color and should be used very sparingly.

A funnel for dropping wafers or cream patties, filling corn starch molds, or making butter scotch wafers, is a very handy article to have. We have them for sale in the right size for home use for 25c. each, but if you wish, you may have one made by any tinner in the following manner: It is simply a tin funnel made like a cornucopia without a snout on it such as ordinary funnels have. It should be about 7 inches across at the top, and taper down to a point, having an opening at the small end about three-eighths inches across. I tell you how to use it later on.

NUTS, FRUITS, ETC.

You will find it much cheaper and far more convenient to buy nuts that are shelled than it is to buy them with the shells on and pick them out yourself. It takes on the average about 2 pounds of nuts to make 1 pound of nut meats, so you can figure this out yourself and see how much cheaper it is, besides saving you all the trouble.

Confectioners always use the raw Spanish peanuts for making peanut candy or salted peanuts. These are the small, round peanut and have a much finer flavor than the large ones. We have the shelled ones for sale at 12c. per pound so you will see it does not pay you to shell them yourself. In using these peanuts never try and take the skins off of them either when you put them in candy or when you salt them. In candy you will never notice that the skin is on them, and in salted peanuts if you remove the skins the flavor is not nearly so good. In peanut candy, by using the raw peanuts and roasting them in the candy as I direct you will find the flavor far superior to candy which is made with peanuts previously roasted.

Everyone knows how to crack English Walnuts, Black Walnuts and Hickory nuts in order to get them out as whole as possible. Pecans are a very hard nut to crack and get out whole, but by the following method you will find it is possible to get the majority of them out without breaking them: Cover them with water and let stand for several hours, then turn off the water and let them stand until they dry off, and crack them as follows: There is a small vein running endwise on two sides of each nut

and they must be cracked on the *sides that have no vein* on them and they will come out in perfect halves if cracked carefully. They are a very brittle nut, but soaking them as directed above prevents them from breaking, as you will find out. These are about the finest flavored nut for general purposes that you can use, and in the south especially, they may be purchased very cheap. For Penoche they are especially fine as are also hickory nuts.

Pistachio nuts are very pretty for bon-bon tops as they are a small green colored nut with a peculiar flavor. They are all imported and sell for 10c. an ounce and are rather expensive, but you will use very few of them. Split them open on the seam running endwise. Save the perfect halves for topping purposes and chop the broken and off colored ones up fine and use for sprinkling over tops of chocolate creams or cream bon-bons. I always sprinkle chopped pistachio nuts over my chocolate coated nougat.

In using pieces of candied cherries on bon-bons, always cut them in very small pieces as they look so much prettier than large pieces do.

Angelique is a candied fruit or plant that makes a very pretty ornament as it is such a dark green color. It comes in long strips and when cut in small pieces about the thickness of a match, and an inch long and put on top of a white bon-bon it looks very dainty. You may have difficulty in procuring angelique, but we have it for sale at 10c. per ounce.

HOW TO CHOP NUTS

You will find the finest way to chop nuts, is to spread them out on the table, take a large butcher knife and hold the point down on the table with the left hand and with the right hand work the knife up and down on the nuts, taking only a few at a time. By doing it in this manner you can chop them so much more evenly than by any other method. If you put them in a bowl and chop them with a knife the bottom is chopped to a powder before the top pieces are small enough.

BON BON FILLINGS

Ground candied fruit and nuts make the finest fillings for bon-bons. If you have a food grinder run them through that, using the fine cutter. If you have not one, you can chop them fine enough with a knife. You may use any kind of fruit you wish, but cherries and pineapple are about the best ones for this purpose. They may be purchased in most any city and we also keep them for sale with our other supplies. A small amount of candied citron or orange peel is very nice to grind up with them if you are fond of these flavors. Ground figs make a nice filling when mixed with bon-bon cream as I direct. *Ground* nuts instead of *chopped* ones are the best for this purpose but if you have no grinder be sure to chop them very fine, as they are better to use that way.

ITEMS TO REMEMBER

Always moisten your slab a little before pouring the bon-bon cream, center cream or Bitter Sweet syrup on it.

Always cook fudges, caramels and peanut brittle in a kettle large enough to allow for their boiling up, as candies of this description will boil over if cooked in a very small kettle.

You will notice that the degree to which each recipe is to be cooked, is in large type opposite each formulae. This is so you will be able to notice it easily while cooking the batch.

Whenever I speak of sugar, I always mean granulated sugar, such as everyone has in the house, unless I specify otherwise. Confectioners never cook the XXXX sugar as a great many think.

For all candies except those which are creamed, such as fondants, etc., the slab must be well greased before pouring the candy on. You may use butter for this purpose, but you will find your candy is less liable to stick if you use lard and butter mixed, about half and half.

A pair of family scales are a very convenient article to have in the house for other purposes than candy making. If you have none you must be very careful when using glucose not to get too much in your batch as it is very liable to spoil it. A pint of glucose weighs one and one-half pounds and a pint of sugar weighs one pound. The best way to do if you have a pair of scales, is to set your kettle on the scales, notice how much it weighs, then add the desired amount of glucose and sugar.

In making candy in small batches, it is almost impossible to tell you exactly how much water to use, but the general rule is to allow one quart of water to each 7 pounds of sugar and larger or smaller batches in the same proportion. But in smaller batches it is better to use a little more water in proportion to amount of sugar than you do in a large batch. Never add water for the glucose as that requires none. Simply add water for the amount of sugar you have in a batch. For instance, if your batch is 7 pounds of sugar and 3 pounds of glucose, you only need to add a quart of water as you see by this you are never to take the glucose into consideration when adding water to a batch.

XXXX sugar is the finest, smoothest sugar there is made and is used only for rolling candies in or working into the bonbon cream. A great many dealers handle what is really a XXX sugar but this has a slight grit to it, and could possibly be used if you cannot procure the other. This sugar is very liable to become lumpy if it is exposed to the air for any length of time, and if it is this way it is best to roll it well then sift it before using. If you should have any difficulty in procuring the XXXX sugar, remember that we handle it in connection with our other supplies and it sells for 10c. a pound.

In cooking candies which require stirring, do not forget to stir around the edge well as it will stick there very easily. A granite kettle with a round bottom made the same shape as a confectioner copper kettle would be the ideal one for this purpose, as there is no edge around the bottom for the candy to stick in. There is no such kettle made as yet and I have tried for three

years to have some house manufacture them in this style, but have never been able to do so. I hope before long to succeed in having such a kettle made and will notify you if I am ever able to procure them. It would be the most convenient kettle you ever had in your house for cooking preserves and such articles in.

To obtain good results when coating chocolates you must have plenty of chocolate to work with. It is impossible to have your chocolates glossy and not streaked if you do not have enough chocolate melted to allow you to work it as I direct. *The heat must be worked out of it thoroughly* before it is put on the creams or they will be spotted after standing a little while. Another very essential thing to remember is, that your chocolates must *cool quickly* after they are coated or they will not be glossy.

Waxed paper such as confectioners use and the same as we sell, comes in sheets 12x18 inches and for caramels it should be cut up in three strips, then cut each strip in 7 pieces, this making just the right sized paper with which to wrap a caramel. For wrapping Bitter Sweets or kisses of different kinds, cut the paper in 3 strips, then cut the strips in 4 equal pieces. The best way is to cut quite a number of the sheets at one time using a sharp knife for this purpose. It is very difficult to cut this paper with scissors as it slips so much.

Simply fold your paper over as you desire to cut it, then cut the folded edge.

If you have not a double boiler to melt your chocolate in the finest thing to use for that purpose is a small tin pail. Break up your chocolate, put it into the pail, then set this in a pan of hot water, and it is impossible for the water to ever boil up into the chocolate, whereas if you should put it in a pan and set this pan into another pan containing hot water it does not extend up high enough from the water to prevent it from bubbling up into the chocolate. This little idea is so easy to carry out and will save you so much trouble, I would advise you by all means to melt your chocolate in this manner. When you are through coating you can simply set the pail away containing the chocolate until you wish to use it again.

In those recipes which call for cream you may use part cream and part milk and obtain very good results. Of course it will make nicer candy if you use all cream. When using part milk, it is best to add a small amount of butter to make up for the cream which is lacking.

In cooking fudge or opera caramels the cream is often liable to curdle, and the way to prevent it, is to stir it very hard just as you see it commence to curdle, as this generally stops it if you catch it in time. The curdling is often caused by your fire being too low and your candy not coming to a boil soon enough after putting it on.

A FEW DONT'S

Don't try to make candy after these recipes until you have read all the directions thoroughly.

Don't forget to wipe down the kettle thoroughly as I direct, in making all candies except those which have cream in them.

Don't scrape out the kettle when pouring out your batch of bon bon cream, center cream or Bitter Sweet syrup, as it will surely cause them to grain.

Don't let the kettle drip a particle when pouring out the above candies, as it will cause the batch to grain if you do so.

Don't put the syrup back in the batch if any of it runs out between the bars when cooling, as this will cause it to grain.

Don't remove the skins from the raw Spanish peanuts before using them in candy or salting them, as the flavor is much better if you leave the skins on.

Don't allow your bon-bon cream to become too hot when melting it for dipping purposes.

Don't write and ask me in regard to candies not given in this book, as I cannot answer such questions.

Don't add any water to it unless it is necessary to thin it and if you do, be careful to add only a very little. If your bon-bons are soft after standing a day it is because you added too much water.

Don't stir this cream too much while melting, as it must be given a chance to melt, and if you allow it to do so, it will become very thin.

Don't try to coat chocolates with the ordinary sweet eating chocolate sold in the stores all over the country. That chocolate is not made for coating purposes and you never can obtain good results by using it.

Don't ever add any water, glycerine or any liquid whatever to your chocolate when melting it, as it will spoil it if you do. If your chocolate should act very sticky or gummy, it is because you allowed water to get in it in some manner.

Don't expect good results with your chocolates unless you coat them exactly as I direct, as that is the way in which all fine chocolates are coated.

Don't be afraid this chocolate will soil your hands, as it never leaves a particle of stain on them.

Don't disturb your bon-bon cream while cooling, as that will nearly always cause it to grain.

Don't ever put any candy on the fire and let it stand without stirring it, as the sugar and glucose naturally will sink to the bottom of the kettle and will burn very easily, before it is well dissolved.

Don't fail to enclose a stamp for reply if you wish any additional information, for if there is no stamp in the letter, you will get no answer and will only have yourself to blame for it.

Don't use the dipping wire which we give with the outfit, to dip your chocolates with, as that is intended only for dipping bon-bons in the hot cream as I direct.

SOFT CENTER CHOCOLATE CREAMS

The Bitter Sweet recipe given in this book, is the finest soft center cream made, but as that is molded by hand and you cannot make it in any shape desired, I will give you another fine recipe later on, called Soft Center Cream, and in this article will tell you how they are to be molded.

This cream is too soft to be handled with your hands and must be molded in corn starch as follows: get several packages of the cheapest corn starch you can buy, the same kind as is used for cooking purposes, then take some shallow tin pans not over one inch deep, and fill them with the starch by *sifting* it in. It is absolutely necessary to sift this starch into the pan as it will be too solid if put in in any other manner. Level off the top even with the pan by scraping a long knife or ruler over it. Now take some small marbles and glue them on a stick about one inch wide and longer than your pans are wide. Put them about a half inch apart. Of course these marbles must be glued on the stick before hand in order to have them solid. Now take one end of the stick in each hand with the marbles down, and press them down into the starch. As your stick is longer than the pan is wide, you see it is impossible to press the marbles down only just so far. Lift them up very carefully and continue making impressions until your pan is full of them. Be very careful not to spoil any impression just made when making the new ones, as this starch is very treacherous and the molds are very easily broken down. Never attempt to move this pan with the impressions made before they are filled, as they are all very liable to run together. After they are filled you can move it as much as you wish. Now put the desired amount of center cream in a double boiler and melt it with very little heat. If you allow this cream to become too hot your centers will be too hard. It should be only good and warm but not hot. This heating it and pouring it into molds will cause it to harden sufficiently to be handled very easily in order to coat them. Add any flavor or color desired to the cream while melting it, then fill each impression level full. This may be done with a spoon or the best method is to fill them by using the funnel which I described be-

fore. If you have a funnel, take a small round stick and round off one end of it so it will fit down snugly into the opening at the bottom. Put it down in the funnel then pour in your melted center cream and as you see, the stick will prevent its running through. Now hold the point over your impression in the starch and raise the stick just a trifle letting enough cream run through to fill the mold. Push the stick back in place very quickly which stops the cream from running out, then continue in the same manner until the impressions are all filled. With a little practice you can do this operation very rapidly and much easier than you can with a spoon. These centers, as they are called, will harden nicely in from 30 to 45 minutes. They never should be allowed to stand any longer than is necessary for them to harden, as they continue to become harder the longer they stand and consequently will not be so nice when coated. This starch does not stick to them a particle. Pick them out, blow off any starch on them, then coat with chocolate at once. They will mellow very nicely in several days, but if from any reason they are too hard, it is because your cream was cooked too high in the first place or you allowed it to become too hot when melting it. If you desire any especial shaped molds, you can make them as follows: fill your pan with corn starch, then take your piece of candy like the mold you intend making, and make about a dozen impressions in the starch with it, being careful to make them the same depth. Take some dentists' Plaster of Paris and make a thick paste, then quickly fill each impression level full. Pick them out as soon as hard, smooth off any imperfections and glue them on a stick and use same as I directed you with the marbles. It is better to make your round ones this way also, as they can be glued on a stick better than marbles can. You can take a small stick and whittle off the ends of it either square, oblong or triangle shape, and with this make impressions for making Plaster of Paris molds as I directed before. This starch should be saved for molding purposes, as it may be used indefinitely and is much better when several months old and thoroughly dried out, as the molds will make a cleaner impression when it is dry than when it is the least bit damp.

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ACETIC ACID

This is an acid extracted from vinegar and is not poisonous, and may be purchased at any drug store for about 10c. an ounce. It is used to cut the grain of the sugar in bon-bon cream and Bitter Sweets. As you use so very little, an ounce will last you a long time.

BON-BON CREAM

5 lbs. sugar.
6 drops acetic acid.
240 Scant quart water.

Put sugar and water in a kettle and set on hot fire, stir until well dissolved and just before it boils splash up on side of kettle with the paddle to wash down undissolved sugar, then wipe down sides of kettle with a damp cloth or sponge, then put in the acid and cover up and steam it for a few moments, then remove cover and put in thermometer and cook to 240 degrees. Remove thermometer and pour out batch on moistened slab or platter. Do not shake it around any more than possible in pouring it out and do this very quickly, being careful not to allow the kettle to drip any onto the batch. As soon as it is poured out take a cup of cold water and with your hand sprinkle a little over the top. This causes it to cool quicker and also keeps it from graining. Do not try to move it before it is cool, as shaking it around while cooling will cause it to grain quicker than anything else. Have your slab or platter setting level so it will not all run to one side and cool unevenly, and you must not cook a large batch unless you have the facilities for cooling it quickly. If it is necessary for this to stand quite a while in order to cool, that will nearly always cause it to grain on the bottom and when working the batch up, these little grains will be all through it. This recipe calls for 5 pounds as you see, but you can use any amount of sugar you wish, and I advise you to make as large a batch at a time as possible, as it acts better and is less trouble to make one large batch than it is two small batches. A medium sized platter will only cool about a 2½ pound batch. As soon as the heat has left it, which you can tell by touching it with back of your

hand, start at edge and cream it by working it over and over, being careful to work every part of it. If you have a slab, use your scraper for this purpose and if you are using a platter, a spoon will be better. Continue this operation, occasionally scraping off your paddle into the batch with a knife and pretty soon it will commence to look cloudy, then will seem to become a little thinner and will immediately commence to thicken. This candy always becomes thinner just at the turning point, so do not think it is spoiled when you see it doing so, but keep right on creaming it and it will come out all right. Keep turning it over and over as rapidly as you can and get it up into a ball as it sets. Do not allow it to become hard before you get it into this ball as it will be rather difficult to handle, and should never be allowed to set before you get it up into this lump. In a few seconds, you will notice this lump has become very hard, but this is just as it should be. Take a clean cloth and wring it out in cold water so it does not drip, put this over the batch, tuck it in around the edges and let stand to season it. In an hour or so you will notice it is soft and creamy and is ready to put away. If you have made this as directed, it should be as smooth as velvet when putting a piece in your mouth, but if there should be a slight grit to it, it is because your batch grained for some reason. It is best to put it away in a stone jar and put a damp cloth over it, and in very cold weather do not keep it in too cool a place. This cream is used in a number of candies, and is better when a day or two old. It will keep nicely for several weeks, if you moisten the cloth occasionally. It is far better to always keep some of this fondant on hand ready to use, than it is to be obliged to make it and use it immediately. When you commence creaming the batch if it is sugary on top, or if when you scrape it up in creaming it you find it is gritty on the bottom, the batch will be no good for fondant as the gritty particles will not work out of it. In cold weather you should not allow it to stand after the heat has left it, as it keeps getting stiffer and you will find it pretty hard work to cream it. Some sugar will make a whiter fondant than others will, but you cannot tell anything about that by looking at your sugar. If a scum arises around the edge of the batch while cooking, remove it just before the batch is done. Be sure

to have your slab or platter as cold as possible, and if the weather is warm it is best to take a piece of ice and rub over the slab before hand. The great secret in making this kind of fondant is in allowing it to become perfectly cold before creaming it. A very important thing to remember, is that the quicker this candy cooks and the quicker it cools the better it will be. If it should grain for you, the reason undoubtedly is one of the following: it cooked too slow, was disturbed while cooking or while cooling, or it took too long for it to cool. If it does grain I do not advise cooking it over for fondant again, as it makes it darker and is more liable to grain from being recooked. This sugar, however, may be used for any other candies. From the length of these instructions you must not think this is very difficult to make, but on the contrary, the operation is easy if you observe the instructions carefully as to cooking and cooling.

MAPLE BON-BON CREAM

Maple bon-bon cream requires a little more work to make, than the white does, as any candy with maple sugar in it has a tendency to be more sticky and takes longer for it to set. The process is exactly the same as in making the other bon-bon cream, but do not get discouraged and think it is not going to set, as it is bound to do so, providing you cooked it correctly. I would not advise you to use all maple sugar as 3 parts maple sugar and 1 part of white or even half and half of each (providing the maple sugar is strong) you will find makes a very nice flavored bon-bon cream. Maple syrup may be used in the place of maple sugar if you wish, and if you do so, use about a pint and a half of the syrup to every pound of white sugar. Do not add any acetic acid in making maple fondant.

SOFT CENTER CREAM

4 lbs. sugar.
1 lb. glucose.
236 1½ pints of water.

Put all this in kettle, set on hot fire, stir until it boils, wash down and steam, then put in thermometer and cook to 234 or

236, but do not allow it to go beyond 236 or it will be too stiff. If you like these centers pretty soft and can handle them, 234 will be the right degree. When done, pour out on moistened slab and when cool, cream it in the same manner as directed for bon-bon cream. It will take you considerably longer to cream this than it does bon-bon cream, on account of the glucose which is in it. Do not allow it to become thoroughly set on the slab, but just as it commences to get pretty stiff, scoop it up into a crock or jar and put the damp cloth over it same as you do with the bon-bon cream. This really should not be used for a day or two, as it has then had time to mellow nicely. This cream is used only for the centers of fine chocolate creams, as I direct under article headed SOFT CENTER CREAMS.

PLAIN CENTER CREAM

238

3 lbs. sugar.
1¼ lbs. glucose.
1 pint of water.

Handle this exactly the same as the other center cream, except you must cook it about 2 degrees higher or 238. This requires longer to cream it, than the other does, as it contains more glucose in proportion. It is used in making Mexican Caramels and fudge as I direct.

MAPLE CENTER CREAM

236

3 lbs. maple sugar.
1 lb. granulated sugar.
1 lb. glucose.
1½ pints of water.

Make this cream exactly the same as directed for the SOFT CENTER CREAM, cooking it to a scant 236. This makes a delicious center for chocolate creams when molded in corn starch, as I directed you how to do previously.

CREAMED DIPPED BON-BONS

By the following method you will be able to make the finest bon-bons there are made and at a very little cost. It will be necessary for me to go into details regarding one kind only, and

you can then make any other kind desired. Take a small amount of bon-bon cream (about as large as a small teacup) and work into it about a 1-3 of a cup of chopped nuts. As you work these nuts in, it will be necessary for you to add some XXXX sugar in order to stiffen it so that it can be molded easily. You must work in enough sugar so that when you roll this into small balls they will be stiff enough to retain their shape until dipped. If you wish you may add a little vanilla flavoring while working it up. Now roll this into balls about the size of a small marble and lay on waxed paper. These are for the centers of your bon-bons and are to be dipped in melted cream as follows: into a small bowl set in warm water, (as I directed you before in article under "TOOLS") put some of the bon-bon cream and set on the fire and let the water boil under it until it has melted to the consistency of very thick syrup.. It must be stirred occasionally in order to mix it through well, but do not stir it too much or it will not melt. If it is getting too hot before it has melted thin enough, add a few drops of cold water to it and stir in well. Test it by taking a little up in a spoon and touching your tongue to it. It should be good and warm but not really hot. Stir in a little vanilla flavoring and set off the fire, but do *not take it out of the hot water,* then proceed to dip the centers in the following manner: take the dipping wire you get with this outfit, and with it stir the melted bon-bon cream a little bit in order to break the crust that forms on top, then quickly throw in one of the balls you have just made, push it under the cream, put the wire under it and lift it out, scrape it lightly across the edge of the kettle in order to remove some of the cream hanging onto it, then turn the wire over and lay the bon-bon on the wax paper. It will stick to the paper easily, so you can lift your wire up from it and with the melted cream that strings up with your wire, you may make any design you wish on the top. Proceed to dip the others in the same manner, but whatever you do, do not fail to break the crust on top of the melted cream as I directed every time before putting the center into it to be dipped. If you do this, they will come out nice and smooth, but if you fail to do it, they will be very rough looking. If this cream thickens too much to dip nicely, add a few drops of cold water and stir in well as it

must be kept pretty thin, or your bon-bons will not look nice. It is impossible for me to tell you exactly how much bon-bon cream you must melt in order to dip the centers which you have made up, but I can give you an idea by saying that 1 pint of melted bon-bon cream will dip about 75 centers. A little double boiler, 1 pint size, with a white porcelain inside pot, is a very convenient article for this purpose as well as many others around the kitchen. We keep them for sale at 75c. each, and are one of the premiums we give to those that assist us in selling outfits. Always make your bon-bons small as they are so much daintier looking, and in making the colored ones, be very careful not to get the colors too deep. Put in a very little coloring at a time until you have the shade desired. A small piece of marble slab is a very handy thing to have, to work and cut up these centers on. These bon-bons are the very finest ones made by anyone in the country, and will keep nicely for two or three weeks, as dipping them in this melted cream as I direct, seals up the pores and prevents them from drying out. If you have any trouble with your bon-bons being too soft, it is because you added too much water to the cream while melting it. As you see, I have just told you how to make a white bon-bon, and you may leave it perfectly plain or as you dip each one put a very small piece of candied cherry on the top as soon as you remove the wire from them. These bon-bons harden in a very few moments, so the ornaments must be put on very quickly. Following are a few ideas in regard to other varieties of bon-bons but as the centers are prepared the same and you dip them in the same manner, it will not be necessary for me to go into details.

PISTACHIO BON-BONS

Use chopped Pistachio nuts to work into cream for the centers, press out into a flat cake about ½ inch thick and cut up into small squares about ¾ inches square, flavor your melted cream with pistachio or almond flavoring and dip the same as others, putting a half of pistachio nut on top, with the flat side up.

PINK BON-BONS

Use ground candied cherries and other fruits to work into cream for the centers. Roll into balls, and dip in melted cream which has been colored a delicate pink and flavored slightly with rose. These may be left plain, but if you sprinkle some chopped pistachio nuts over the top of each as quickly as they are dipped, it adds to their appearance very much. I forgot to tell you in dipping a round bon-bon, when you lift your fork up with the cream hanging onto it, (after you have laid the bon-bon on the waxed paper) a pretty design to make is to twist the cream around in a small circle. When sprinkling these chopped nuts over the top, it is better to press them down slightly in order to make them stick.

LEMON FIG BON-BONS

Use ground figs to work into the cream for centers, flatten out and cut into small, oblong pieces. Color your melted cream yellow and flavor with lemon, dip in the same manner as others and put a half of a pecan or English walnut on top of each as soon as dipped, pressing them down slightly in order to make them stick. Do not press these nuts down too hard, or it will cause a base on the bottom of the bon-bon.

ALMOND BON-BONS

Use almond paste to mix with cream for centers, using about 1 part of the paste to 2 parts of cream, cut into squares and dip in melted cream which has been colored a delicate green, and put a half of an almond on top of each one with the flat side up. These almonds should be blanched and the skin removed, then split open carefully, using a half of each nut for a bon-bon. This almond paste may be purchased from any bakery, as they all use it in making maccaroons. We have it for sale with our other supplies.

COCOANUT BON-BONS

Use some of the cocoanut centers that I instruct you to make in that recipe later on. Roll into balls and dip in melted cream,

either plain white, or colored and flavored as you wish, and you will find it makes a very fine bon-bon. If you wish, you may add some melted chocolate to the cream while melting it, and make a chocolate flavored bon-bon.

MAPLE BON-BONS

Use maple bon-bon cream with ground nuts worked into it for the centers, and dip them in melted maple cream. If you cut them into oblong pieces and put a half of a pecan on the top of each, it makes about the prettiest maple bon-bon you can make. You will find these the most delicious of all bon-bons, and much finer than any it is possible for you to buy anywhere in the country.

MARSHMALLOW BON-BONS

Cut marshmallows into small squares and dip them in melted cream the same as others. This makes a very fine bon-bon, and is less work than the others in which you must prepare the centers first.

FIG PASTE BON-BONS

Dip pieces of this in melted bon-bon cream and as soon as they harden, cut them in two with a sharp knife. These look very pretty in boxes. Pink or orange colored paste show up the best when dipped in this manner.

OPERA CARAMEL BON-BONS

Opera caramels made after the recipe I give you later on, and dipped in melted cream, make a fine bon-bon. You may dip them square or roll them into small balls. Chopped cherries or ground nuts may be worked into it the same as you do with the bon-bon cream before dipping them.

CHERRY BON-BONS

Candied cherries dipped in melted bon-bon cream which has been colored a delicate pink, and flavored with rose or strawberry, make a delicious piece of candy.

NUT BON-BONS

Any kind of nut meats dipped in melted cream, the same as other bon-bons are dipped, make a very fine piece of candy and are nice to use in filling up the small places in the top of your candy boxes.

DATE BON-BONS

Remove the seeds from dates, roll them up tight, then dip in melted cream and when cool cut in two diagonally. These make a very pretty bon-bon.

CREAM MINT WAFERS

It is a very simple operation to make these wafers providing you have your bon-bon cream all made up before hand. It takes only a few moments' time to make them and the actual cost is very small, as they contain nothing but sugar and water, and are the same as those sold for 35c a pound all over the country. Melt the cream the same as directed for dipping bon-bons, flavor with peppermint, adding a little water if necessary, as this should be slightly thinner than the cream used for dipping purposes. Pour into the funnel the same as I directed you to do in article on how to mold in cornstarch, which is headed "Soft Center Creams." Proceed to drop them out on oiled paper, by lifting the stick just a trifle, only letting out enough cream to make the wafers about the size of a half dollar. These will flatten out perfectly round if dropped carefully, and will harden very quickly, so they may be used in a short time after making them. In using this funnel, learn to do so as rapidly as possible, as this cream hardens so quickly in the funnel. If the operation is not done very rapidly, the cream hardens so you cannot drop them out nicely. They may be dropped with a spoon if you have no funnel, but the operation, as you will find out, is much slower and your wafers will not look so nice.

WINTERGREEN CREAM WAFERS

Make these the same as the preceding ones, only you must flavor with wintergreen and color the cream a delicate pink when melting it.

CHOCOLATE CREAM WAFERS

Use melted bon-bon cream the same as for others, and add some melted chocolate to it and flavor with vanilla.

MAPLE CREAM WAFERS

For these wafers use the maple bon-bon cream and make them in the same manner as the others. These make probably the finest wafers of them all.

VANILLA CARAMELS

3 lbs. sugar.
2 lbs. glucose.
246 2 quarts of cream.

Put sugar, glucose and 1 quart of cream on fire and stir constantly and cook until it is pretty thick or until it will form a soft ball when dropped in water, then add gradually 1 pint of the remaining cream, stir and cook up again to the same consistency as before, then add the remainder or last pint of the cream and stir and cook until it forms a good firm (but not a hard) ball when dropped in cold water. The consistency of this ball when thoroughly cooled in the water, will be the same as the caramels when they are perfectly cold. This is the only practical way to test caramels and if you do it as I direct, being careful not to cook them to too hard a ball, you will find they are a very easy candy to make. As these require so much stirring in order to keep them from sticking to the kettle, it is rather difficult to use a thermometer while making them, but it may be done, and if you should wish to use your thermometer, the proper degree to cook them to is about 246 or 248, according to how the weather is. Two degrees in caramels makes quite a difference in their consistency, so be very careful not to over cook them. In this recipe I give you the amount of cream to use, but of course you may use half cream and half milk if you wish, and still have a very fine caramel. They will stick very easily, so be careful to stir over the whole bottom of the kettle, as they commence to thicken. When cooked to the right consistency, set off the stove

and add about a tablespoonful of vanilla and also, if you wish to add any nuts to them, stir them in after removing from the stove. Pour batch out on slab, which must be well greased before hand. The iron bars I mentioned before, you will find very convenient to use when making caramels. Lay them on your slab, making a square plenty small enough so that the candy will fill the space level with the top of bars. If you find the space is a little too small, it is very easy to slip one bar out enough to hold the remainder of the batch. If you wish, you may add to the batch while boiling, a small piece of paraffin wax about the size of a walnut, as this prevents them from being sticky and gumming up the knife while cutting them. As you probably all know, paraffin wax is absolutely indigestible and it is contrary to the Pure Food Law of this country for any confectioner to use this wax in making candy. We have a substitute, however, which answers the same purpose and is a purely animal product and not injurious in any way. We have this for sale in connection with our other supplies and it is not expensive. Of course it is possible to make caramels without adding anything of this nature, but if it is added, you will find they cut up much easier. It is better to let these stand over night in order to cool, and when cold remove the bars, use one of them as a ruler and mark the batch each way just the width of the bar. Cut off a strip about three caramels wide, then cut this strip cross-wise in strips of three caramels each, then cut those strips up as marked. This is the proper and easiest way there is to cut up caramels. Use a large butcher knife for this purpose and in cutting them never try to press your knife down through the batch, but cut them with a sliding motion of the knife, pushing it *down* through the batch and *from you* at the same time. This cuts them with a very smooth face on each caramel; whereas if you attempted to push the knife down through the batch without using the sliding motion your caramel would be very rough looking. After trying this once, you will understand better what I mean. These caramels will lose their shape after being cut up unless the weather is very cold, consequently they should be wrapped in wax paper and packed away very tightly in a box. Cut the papers about 3x2 inches, wrap them, fold over the edges and pack away as directed until wanted.

CHOCOLATE CARAMELS

If you wish a chocolate caramel, make them the same as the vanilla recipe adding enough chocolate when nearly done to make them a good, dark color. These should be cooked a trifle lower than the vanilla caramel, as the chocolate stiffens them up considerably when cold. Flavor these also with vanilla and pour out the same as the others.

STRAWBERRY CARAMELS

Make these the same as vanilla caramels and when done, add some red coloring and flavor with strawberry. You will find this caramel a very fine one and especially so, if coated with chocolate.

MAPLE CARAMELS

Use about half maple sugar and half white sugar and make these in the same way as directed for vanilla caramels, except you must not add any vanilla flavoring.

NUT CARAMELS

If you wish a nut caramel, they may be added to any batch. Black walnuts are probably the finest ones to use in vanilla caramels and in chocolate caramels, almonds taste better and look better than any other nut. Add them just before you pour batch out.

MEXICAN CARAMELS

1 lb. of sugar.
1 lb. of glucose.
1 quart of cream.
1 lb. of center cream.

Put sugar, glucose and 1-3 of the cream on the fire, stir constantly, and cook until pretty thick, then add half of remaining cream and cook up again same as before, then add remainder of cream and cook until it forms a good firm ball in cold water. Set off fire and add the center cream and 1 teaspoonful

of vanilla, *stir this thoroughly into the batch,* then pour out on greased slab between bars same as other caramels. This is a vanilla caramel as you see, and if you wish to make the chocolate caramel or a nut caramel, you may add them just before pouring out. In this caramel, it is necessary to have the chocolate melted when adding to the batch. This is what is called a "stand-up" caramel, and does not need to be wrapped, as it will never flatten out and lose its shape. It is especially fine to make in warm weather. If this caramel should fail to set hard enough to be handled easily, it is because you did not cook it quite high enough or did not stir it quite enough after adding the center cream to it.

MEXICAN PENOCHE

	2 lbs. light brown sugar.	½ lb. glucose.
236	1 quart of cream.	1½ lbs. bon-bon cream.

Put sugar, glucose and cream on fire, stir constantly but gently, and cook to 236. Then set off fire and break the bon-bon cream up in small pieces with your hands and add it to the batch. If this cream is a little hard, work it in your hands first before adding it to the batch, then stir well until it commences to thicken. Add broken nut meats, (any variety and amount that you wish) stir them in well, and as soon as the batch is thick enough so that it will stand up when dropped out in small pieces, you must hurry and drop it out in the following manner: use a large spoon and take out a spoonful around the edge, as it stiffens there first, and with a knife push off small portions of it onto oiled paper. If it is slow in stiffening sufficiently in the kettle, let it stand a few moments, or you may add a little more bon-bon cream to it, which will stiffen it, and as you drop it out occasionally rub the batch up on side of kettle in order to grain it, which makes it stand up better. It should be stiff enough so it will stand up rough like and not flatten out after it is dropped onto the paper. It should harden in from 15 to 30 minutes after being dropped out and will not stick to the waxed paper a particle. Pecans, Hickory nuts or English Walnuts are the best ones to use in this candy.

MARSHMALLOWS

240

2 lbs. sugar.
2 oz. gelatine.
½ lb. glucose.
3 egg whites.
1 large spoonful of cornstarch.

First dissolve gelatine in about ¾ pint of hot water. Cook sugar and glucose with a scant pint of water added, to 240, then set off fire and strain into the batch the gelatine water, and with a large French egg whip (or a common wooden paddle will do) beat the batch hard until it commences to look white. Have the egg whites well beaten, add them to the batch and continue beating until it becomes very white and thick. Add vanilla flavoring to suit, while beating the batch. When it is very stringy and of a thick consistency when lifting up your beater, add the corn starch and stir thoroughly through the batch, then pour out on your slab (which has previously been well dusted with XXXX sugar) between the bars the same as you use for caramels, then sprinkle over the top with XXXX sugar and let stand to stiffen. These are better if left over night before attempting to cut them up. When cutting them up use a long bladed, dull knife and cut them by pressing the knife down through the batch and *not* using the sliding motion that I directed you to use in cutting caramels, as these act just exactly opposite to what caramels do. As you cut them up, throw them into a pan and dust well with XXXX sugar. This Marshmallow (when properly made) is one of the most delicious ones you ever tasted and can be made any color or flavor that you desire. It may also be made with a chocolate flavor by adding melted chocolate to it just before pouring the batch out.

VANILLA FUDGE

240

2 lbs. sugar.
1 lb. glucose.
1½ lbs. plain center cream.
1 pint of cream.

Put sugar, glucose and cream in kettle, set on fire and stir constantly and cook to 240. Then set kettle off fire and let stand until about half cool, then add the center cream and stir

it in well. The more you stir this (after the center cream is in) the quicker it will set and in fact, should be stirred pretty well so that it will not fail to set for you. Lay a piece of wax paper on the slab, put the bars on, and pour the batch out between them the same as directed for caramels. This paper will not stick a particle after the batch has set. Add about a teaspoonful of vanilla to the batch just before pouring out. Another way is to take a shallow pan and line it with wax paper and pour the batch into that, making it about one-half or ⅝ inches thick. When it has set, mark it pretty deep with a sharp knife into squares or small oblong pieces and it will break easily where marked. This makes a delicious, soft, creamy fudge and will stay moist for several weeks, whereas the ordinary homemade fudge as you all know, is very grainy and will dry out in a day. Letting it stand until partly cool as directed, and using the center cream in it are the essential points in making this fudge. As practically everyone who makes candy at home, makes fudges more than anything else, this one recipe is worth more to you than the price you pay for the whole outfit.

CHOCOLATE FUDGE

Make this the same as previous recipe and when you add the center cream also add enough melted chocolate to color it nicely. Also add a little vanilla flavoring, stir in well and pour out on waxed paper the same as directed for the other fudge. Ordinary bitter Baking Chocolate is all right to use in this fudge and do not add too much as your fudges will taste better if not too strong with chocolate. Whatever you do never cook chocolate in your fudge as it is far better (as you will find out) to add the chocolate after the fudge is done.

BLACK WALNUT FUDGE

Make this the same as Vanilla Fudge and just before you pour it out, add some finely chopped Black Walnut meats. These (as you know) are the ordinary Walnuts that grow wild everywhere. They give candy a delicious flavor liked by everyone.

MAPLE FUDGE

Make this same as directed for vanilla fudge, using part maple sugar instead of all white sugar, or maple syrup may be used if you do not have the sugar. This makes a delicious fudge.

COCOANUT KISSES

1½ lbs. sugar.
¾ lbs. bon-bon cream.
1 large cocoanut, grated.

Put sugar and about ½ pint of water on fire and stir until it boils, wash down the sides of the kettle then add the cocoanut and stir until it is cooked pretty thick or until most of the moisture is out of it, and is stringy if tried by taking a little between the thumb and forefinger and blowing on it until cool. It should string out and seem pretty sticky as you pull your fingers apart. It is best to set this off the fire while testing it in this manner as it burns very easily. If it is not cooked enough, your kisses will not harden for you. When cooked sufficiently, break up the bon-bon cream, put into batch and stir through well and add a little vanilla flavoring. Keep stirring the batch until it commences to thicken, but if it should not seem inclined to do so, add a little more bon-bon cream which will help it along. As you see, this should be handled similar to Mexican Penoche and should be stiff enough to stand up when dropped out. As soon as it is ready, commence around the edge and with a common kitchen fork take out a small amount and lay on waxed paper, lifting the fork up gradually so the cocoanut will string up as you do so, which makes them rough looking as they should be. Make these a small oblong shape. When you commence dropping them out, if they are inclined to flatten out, the batch is not stiff enough and should be stirred a little longer before continuing to drop them. You may make the whole batch vanilla flavor, or half vanilla and then to the last half of the batch add a little pink coloring and strawberry flavor and drop out in the same manner. Or if you wish, you may make the first 1-3 of the batch

vanilla, the next 1-3 strawberry, then to the remainder add a little melted chocolate and vanilla and thus have three kinds of candy from the same batch. If the batch should become a little too stiff to handle easily, add a very few drops of cold water and stir in well in order to thin it. You may use desiccated cocoanut if you wish, but as that is so dry and tasteless, it cannot be compared to fresh cocoanut. If you do use it, use about ¾ of a pound to this size batch.

COCOANUT PATTIES

Make same as previous recipe and drop out in small round patties and as you drop them, have someone put a half of a candied cherry on top of each and press down well. These make a very pretty candy.

COCOANUT CREAM BAR

This is made exactly the same as cocoanut kisses, and must be stirred until very thick then poured out on waxed paper between iron bars and when hard, mark well with a sharp knife and it will break apart easily. This also makes a very pretty candy if you pour out half the batch white, smooth out so it only comes about half way up on the bars then color the remainder a delicate pink and flavor with strawberry and pour this on top of the other. When broken up, these two colors look very pretty put together in this manner. The whole batch may be flavored and colored with melted chocolate if you wish, and poured out in the same manner.

COCOANUT CENTERS

1 lb. sugar.
1 lb. glucose.
¼ lb. butter.
2 lbs. grated cocoanut.

I give you these amounts as this will make a good sized batch, but you may use any amount of cocoanut you wish and as you can see by the recipe, you are to use the same amount of sugar and glucose together, as there is of the grated cocoanut.

For instance, if you should only have a pound and a half of grated cocoanut, you are to use ¾ pound of sugar and ¾ pound of glucose. Put sugar and glucose with enough water to dissolve it on the fire, stir and wash down sides of kettle when it comes to a boil, then add the butter and the grated cocoanut and stir constantly until it has cooked practically dry and is very thick and oily looking. There is no exact degree to cook this candy to, but it must be cooked until it will not stick to the sides of the kettle while stirring it, or in other words seems to slide right off the sides of the kettle. This is about the best way that I can explain how to cook this candy. If you have any doubts about it, you can set it off the fire and take a little and try in cold water, when it should form a soft ball if it has been cooked enough. When done, add a little vanilla, stir in well and scrape out into a pan and let stand until cool. This will keep indefinitely in this manner and can be used as wanted to roll into balls and coated with bon-bon cream or with chocolate. Be careful not to cook it too long or the centers will be too hard.

The best way to prepare fresh cocoanuts for this candy, is to put them through a food grinder if you have one, using the fine cutter, the next one coarser than the one that is used for making peanut butter.

COCOANUT CARAMELS

The finest piece of cocoanut candy there is made, is to take this cocoanut center recipe and cook it a little harder than you do for the cocoanut centers. When tested in water, the ball should be good and firm as that will be the consistency of the caramel when cold. When done, add a little vanilla flavoring, stir through well, then pour the batch out on a greased slab, spread out a little so it will cool off partly, and when about half cool get it up into a lump and press out smooth as much as you can, then with a rolling pin roll it out into a flat cake about the thickness of a caramel, being careful to keep the batch as near square as you can as it will cut up into a prettier shaped caramel around the edge than it will if the edges are very uneven. Let stand until perfectly cold, then mark in caramel sizes and cut

them up, and as you cut them throw them into a pan of granulated sugar, shake around well, then take them out and put into a dish or box and they may be used at once if you wish. This sugar will never taste on them, and prevents them from sticking together. This is a delicious piece of candy if it is not cooked too high and with a little practice, you will be able to tell just when they are done, without having any trouble.

OPERA CARAMELS

240

4 lbs. sugar.
1 quart of cream.
Tablespoon glucose.
¼ teaspoon cream of tartar.

Put all this in kettle set on hot fire and stir constantly and cook to 240. Remember you do not cover and steam this candy. If the batch should commence to curdle whip it very hard for a few moments, as that will nearly always prevent it from curdling very much. If it is going to curdle, it will do so just before it comes to a boil and is often caused from your fire not being hot enough. After it boils well, it should not be stirred too hard as that is very liable to grain it. It must be stirred only enough to prevent its sticking to the kettle. When done, pour out on slab and let stand until cool. Moisten the slab a little before pouring it on, but I would not advise you to use the same side of the slab for this candy, as you do for your bon-bon cream, as the grease in it seems to get into the pores of the slab and prevents your bon-bon cream from acting right. When cold, or practically so (do not let this stand until stone cold or it will be pretty stiff) put a teaspoonful of vanilla into the batch and cream up in the same manner as directed for bon-bon cream. When it sets, cover with a damp cloth for an hour or two, then remove cloth and with your hands knead it until perfectly smooth. You will find it does not stick to your hands a particle. Now take a shallow box lid about ⅝ of an inch deep lined with wax paper, and fill the lid with the candy, pressing it down and smoothing off level with the top of the lid. Let this stand over night, then turn the lid over and the candy will drop out. Remove the wax paper and cut the batch up into caramels. As you probably know, these are a very smooth caramel without

any chew to them and when properly made, are one of the most delicious candies you can make. You may divide the batch if you wish, and to part of it add some melted chocolate, work it in well, then mold in the same manner and you will have a chocolate caramel. You may also take part of the batch, add some pink coloring and strawberry flavoring, and make a very fine caramel. Another way is to take two of these colors and mold them in a box lid, filling the lid about half full of one color, then adding enough more to fill the lid to the top. When cut up, these look very pretty.

MAPLE OPERA CARAMELS

Make these the same as previous recipe except use 2 pounds maple sugar and 2 pounds granulated sugar, or if you have no maple sugar, you may use about 3 pints of maple syrup in its place. To those liking maple candy, this is one of the finest there is made.

TUTTI FRUTTI CARAMELS

Make a batch of vanilla opera caramels, then cut up a number of candied cherries and some candied pineapple if you have it, and when kneading the batch, work these through it, also adding some nut meats if you wish. Mold the same as directed for the other opera caramels.

BUTTERSCOTCH WAFERS

	2 lbs. sugar.	¼ lb. butter.
300	½ lb. glucose.	¾ pint of water.

Put sugar, glucose and water in kettle, and set on hot fire, stir until dissolved, wash down and steam kettle and cook to 300. Remove from fire, put in the butter, stir until dissolved, add a little lemon extract then pour into your funnel and drop out in small patties on a well greased slab. Before they are perfectly cold, you must loosen each one by running a thin bladed knife under them. This is done to prevent them from sticking and if you fail to loosen them before they are cold, you will readily see why it must be done. If you wish to, you may run this batch

out on a greased slab between bars, spreading it out as thin as possible, mark into squares when partly cool, run a long knife under it in order to loosen from the slab, then when cold it will easily break up.

OLD ENGLISH TOFFEE

(SOFT BUTTER SCOTCH)

2 lbs. granulated sugar.
1 lb. light brown sugar.
1½ lbs. glucose.
½ lb. butter.
¼ teaspoonful ground ginger.

256

Put sugar, glucose and 1 pint of water on fire, stir until dissolved, wash down and steam well, then put in thermometer and butter and ginger, and cook to 256. This should be stirred gently after adding the butter to prevent its sticking. When done, remove from fire, add a little lemon extract, then pour out on well greased slab between bars. Spread the batch out so it will not be over a ¼ of an inch in thickness. As soon as cool enough, mark pretty deep with a knife, also loosen it from the slab as directed for the other butterscotch, then when cold it will break up easily. This is a soft, chewy butterscotch and may be cooked 2 degrees lower or higher, according to the weather.

PEANUT BAR

1 lb. sugar.
½ lb. glucose.
2 lbs. raw peanuts.

Put sugar, glucose and a little water on the fire, stir until it boils, wash down sides of kettle, then add the raw peanuts and stir gently until they are roasted. You can tell by the looks of them when they are done, and about the time the peanuts are roasted, the candy will be cooked sufficiently. Add a little salt, stir through the batch well, then pour out on greased slab between bars, spreading out the batch about one inch thick. When partly cool, remove the bars and cut up in strips about 3 or 4 inches wide, then cut these strips cross wise into pieces about an inch wide. Do this cutting with a quick sliding motion of the knife, and not by pressing the knife down through it as that will spoil the shape of the bars. If you wish, you may let the batch

stand until perfectly cold, then break it up into small pieces, but if you do this it is best to run a knife under the batch before it is cold, in order to prevent its sticking to the slab.

ALMOND BAR

1 lb. sugar.
½ lb. glucose.
280 2 lbs. almonds.

Cook sugar, glucose and about a half pint of water to 280, then remove from fire, add a little lemon extract and quickly stir the nuts into this. Pour out on greased slab between bars and cut up as directed for peanut bars. You may make any kind of a bar candy in this same manner, adding less nuts than I direct if you wish, and still have a very fine piece of candy.

HICKORY NUT BRITTLE

1 lb. sugar.
¾ lbs. glucose.
280 1½ lbs. nuts.
Heaping tablespoon butter.
Teaspoonful salt.
½ teaspoonful lemon extract.

Cook sugar, glucose and a little water to 280, set off and add the butter, salt and lemon extract, stir until butter is dissolved, then add the nuts and stir them quickly through the batch and scrape it out on a greased slab. Then with a fork in each hand, quickly pick the batch apart in small pieces, flattening the pieces out a little as you do so. While picking it apart in this manner, it is best to turn the batch over occasionally and fold it together in order to prevent its hardening too much on the bottom. This is undoubtedly the most delicious nut candy of any description it is possible to make, as you will find by trying it, and as you see, it is not a difficult recipe.

PEANUT BRITTLE

1½ lbs. sugar.
¾ lb. glucose.
250 2 oz. butter.
1 lb. raw Spanish peanuts.
1 tablespoonful soda.
1 teaspoonful of vanilla.

Cook sugar, glucose and a scant pint of water to 250, then remove the thermometer and put in the butter and peanuts and

stir batch from now until done. This must be cooked until the batch begins to turn a little brown and the skins pop open on the peanuts, or in other words until they are roasted, which you can tell by looking at them closely. Remove from the fire, add the vanilla, then the soda and stir rapidly and it will become very light and foamy. This operation must be done very quickly and the batch at once poured out on a greased slab. The batch will flatten out considerably but do not disturb it for a few moments, or until you notice it becoming a little stiff around the edges. Then run a knife under it to loosen from the slab, cut the batch in two in the middle, and quickly flop each half over. In doing this, catch hold of the cool edges and it will be stiff enough to enable you to turn it over in this manner. As soon as you turn it over, commence around the edge and stretch it out very thin. Do not pull it apart any more than possible, but gradually keep stretching it as it becomes cooler, as the thinner you get it the nicer it will be. This is undoubtedly the finest peanut candy there is made, as it is as crisp as a wafer. It is really a cold weather candy, as warm or damp weather will cause it to become sticky, so I advise you if you intend keeping it for any length of time to put it away in something air tight.

YANKEE CRISP

	1½ lbs. sugar.	½ cup molasses.
260	¾ lb. glucose.	10 quarts popcorn.
270	2 oz. of butter.	Tablespoonful salt.
	1 cupful raw peanuts.	

Cook sugar, glucose and water to 260, adding the peanuts when the batch is about half done, then add the butter and molasses and cook to 270, stirring constantly after adding these last two ingredients. Have your corn previously popped and put in a large pan, then pour this batch over the corn, having someone stir it well as you do so, adding the salt while mixing it up. When well mixed it is best to empty this out of the pan onto your slab and spread out a little in order to keep it from settling down too solid. This is a delicious candy easily prepared.

POPCORN BALLS

240

Have about 10 quarts of corn popped, shake out the unpopped kernels, then cook 1½ pounds sugar and 1½ pounds glucose with a ½ pint of water to 240, add a little vanilla and slowly pour this over the corn, stirring it well as you do so. Moisten the inside of your hands with a little cold water and take out the desired amount of the corn and press it into a ball. Moistening your hands will prevent the batch from sticking to them while molding the balls and it is necessary to moisten them each time before making a new ball. You may use maple sugar instead of white or use white sugar and color the batch pink and flavor it with strawberry before pouring over the corn if you wish. The glucose used in this, prevents the candy from going to sugar while stirring it through the corn.

COCOANUT PUFFS

220

For this candy you must have some macaroon cocoanut, which is the very fine granulated kind and is used by bakers principally and may be purchased of them, but we also keep it for sale in connection with our other supplies. Put it in a pan and set in the oven and roast it to a very light brown, shaking the pan often in order to roast it evenly. Do not allow it to become too brown in the oven, as it will darken considerably before it is cool. This must be prepared before hand. Take ½ pound sugar and a little water, put in a very small stew pan and cook to 220, set off the fire, stir in a little vanilla and about a tablespoonful of bon-bon cream. Have some marshmallows ready and drop them in this syrup one at a time, pushing them under in order to get the syrup all over them, then lift out with your dipping wire and throw them in the roasted cocoanut. Have someone roll them around quickly in order to cover them with the cocoanut, then pick them out and lay on waxed paper to cool. These make a very easily prepared and pretty candy, and are liked by a great many.

TURKISH NOUGAT

3 lbs. sugar.
2 lbs. glucose.
4 egg whites.
¼ lb. strained Honey.
260 1 pint of water.

Cook sugar, glucose, honey and water to 260. Have the egg whites well beaten, put them in a granite kettle, then slowly pour the batch which you have just cooked into them, beating constantly, and continue beating or stirring, until the batch is pretty stiff and waxy looking, then add about 1 teaspoonful of vanilla and 1 pound nut meats, mix through well and pour out in a small wooden box which has previously been lined with wafer paper. Let stand over night, then turn out of box and slice off as wanted. If you wish to make a chocolate nougat, you may add some melted chocolate to the batch just before you pour it out and stir through well. The honey may be omitted, but the flavor is nicer if it is put in.

HONEY NOUGAT

This candy requires the cooking of two batches which are poured together. When done, it should be poured on a slab between iron bars about 1 1-4 inches high, or wooden bars would answer the purpose. You must first place wafer paper on the slab, and stand strips of same against the bars, and when the nougat is cool you cut wafer paper up with the batch. This paper is made from rice flour and is good to eat, so do not remove it. It comes in sheets about 9x11 inches and is handled only by confectioners. It is the same as is fed to goldfish, so you will probably know by this what it is like. We have it for sale with our other supplies, and it sells for 4 sheets for 5c. This candy is too sticky to run out on wax paper, but if your slab is well greased you may possibly be able to get along without using the paper and it will not stick to the slab. You may run this candy between iron bars ⅝ inch high and it will be easier to cut up but will not look so nice, as when you have it 1 1-4 inches thick, mark it off in about ⅝ inch squares, cut off a strip of 4 squares, then cut that strip into smaller ones as marked, the wafer paper

will be on each end of piece and all 4 sides will show the nuts and fruit which is in it. In cutting it, use a large sharp knife and cut it with a sawing motion. You must never try to press the knife down through it, as it is too sticky, but if you use the sawing motion that I direct, you will find it cuts very easily. It must be wrapped in wax paper or coated with chocolate, as it will become sticky very soon in damp weather. This is the finest candy of any description there is made and probably the most difficult one there is to make, but as it is so delicious it will repay you for your trouble.

FIRST BATCH

½ lb. sugar. ¾ lbs. glucose. ,
268 ½ lb. strained honey. 5 egg whites.

Cook sugar, glucose and honey with a little water, to 268. If a scum arises around the edge remove it before the batch is done, set off the fire and let it cool partly, or it will curdle the egg whites. While it is cooling, beat the whites well and put them into the batch a little at a time, beating constantly as you do so until they are all in, then it is best to continue beating the batch most of the time, until the second batch is done, which you must now put on to cook.

SECOND BATCH

¾ lb. glucose.
280 ¾ lb. sugar.

Cook sugar and glucose and a little water to 280, then pour this into the other batch beating constantly as you do so. Add about 1-2 teaspoonful of vanilla. Continue beating the batch until it is pretty thick, then add about 1½ pound nut meats and a few candied cherries, mix them through well and pour out as directed. It is best to beat this batch until pretty stiff and have the bars fixed so the batch will be a little higher than they are, then put wafer on top of the batch and a board on top of that and set something heavy on it in order to press it down, which makes the candy very solid as it should be. Be sure to have this

board wide enough so it will extend beyond the edge of the bars and not press down into your batch and spoil it. If you wish this nougat harder, you may cook the second batch 5 or 10 degrees higher.

ALAKUMA

This candy also requires the cooking of 2 batches, but is not so difficult to make as the Honey Nougat is.

FIRST BATCH

1¼ lbs. granulated sugar. 5 egg whites.
246 Pinch of cream of tartar.

Cook the sugar and cream of tartar with about ½ pint of water to 246. Beat the whites well, put them into a granite kettle and pour this syrup into them very slowly having someone beat the batch constantly. You may cook the first batch and not commence beating the eggs until it is done, as letting it stand while you are beating them, will cool it off a little which should be done in order to prevent the eggs from curdling. When this first batch is cooked and standing to cool, be very careful and not move it any more than possible as it is liable to grain it. Now put your second batch on to cook and while this is cooking it is better to beat this first batch most of the time.

SECOND BATCH

1½ lbs. sugar.
256 1½ lbs. glucose.

Cook the sugar and glucose with a 1-2 pint of water to 256, then pour this slowly into the first batch, having someone beat it all the time. Add a little vanilla and a few nut meats and candied cherries or pineapple cut into small pieces. Continue beating this until it becomes pretty thick, then pour out on your slab between the same iron bars, or pieces of wood that I direct you to use in making the Honey Nougat. You may if you wish, pour this out into a shallow pan. This must be poured onto wafer paper the same as Honey Nougat. If you have not this

paper, you may use some very heavy waxed paper and it will not stick to that very much. Sometimes it will not stick to this wax paper a particle, but other times if the batch does not seem to be stiff enough, it is liable to stick more or less. Cut up any size desired.

ORIENTAL FIG PASTE

In making this candy, it is necessary for you to have some Japanese Gelatine. This is not an animal gelatine as others are, but is purely a vegetable product. Some confectioners who have this recipe, keep this gelatine on hand, but otherwise it can only be bought at wholesale houses. We have it for sale at 10c. an ounce. Following is the recipe:

2 lbs. sugar.
1 lb. glucose.
1 oz. gelatine.
1 quart of water.

Cut the gelatine into small pieces and pour over it 1 quart of warm water and let stand for several hours or even over night would be better. Put this gelatine water in a kettle, set on fire and stir until it comes to a boil and the gelatine is all dissolved. Have your sugar and glucose weighed out into another kettle, then strain this gelatine water into that and set on stove, stir constantly and cook until it is very stringy in dropping it off the paddle. This sticks very easily, so in stirring scrape bottom of the kettle well. When upon lifting up the paddle it clings to it and drops off rather thick and stringy, it is done. Another way to test it, is to take a little from the paddle between your thumb and forefinger, blow on it well in order to cool it, then pull your fingers apart and it will string out between them. Blow on this string and if it seems pretty tough and will stretch out and back when blowing upon it, it is done. It is best to set this off the fire while testing it in this manner in order not to over cook it. When done, add a sufficient number of ground figs to flavor it well, and also a small amount of lemon extract, then pour out on your slab between iron bars the same as you do caramels, except in this recipe the slab must not

be greased but must be well dusted with XXXX sugar before pouring the candy onto it. Sprinkle over the top well with this sugar and let stand over night in order to harden it. As this candy does not set very quick, there is no need to be in a hurry about pouring it out. It is best to stir it considerable in order to thicken it so the fruit in it will not come to the top after it is poured out. Cut this up the same as directed for Marshmallows by simply pressing the knife down through it. This candy may be made any flavor or color that you wish and leave out the figs. Flavored with strawberry and colored red, makes a very nice piece of candy.

GLACE NUTS

290

Cook about 1½ pounds of granulated sugar and a good pinch of cream of tartar or a tablespoonful of glucose, with a ½ pint of water to 290. Then set off fire, add a few drops of lemon extract and dip the nuts the same as you do Cream Bon-bons using the dipping wire for that purpose, but in dipping these it is not necessary to stir the syrup at all and in fact, the less you disturb it while dipping, the more you will be able to dip before the syrup becomes too thick. As you dip these out, lay them on a piece of tin or the bottom of a tin pan as they will not stick to that a particle when cold. They harden very quickly as you will see. Small pieces of figs or candied fruit and especially candied cherries are fine when dipped in this manner. Dip as rapidly as possible, as this syrup hardens very quickly and when dipped, these candies should be used very soon or kept in something air tight.

SCOTCH KISSES

Make a batch of brittle Butterscotch after the recipe given you before, and when done dip marshmallows in it the same way as directed for dipping Glace Nuts. The candy will run down on these, and form a base at the bottom to a certain extent, but that cannot be prevented. This makes a delicious candy and is very easily prepared.

FIG BRITTLE

2½ lbs. sugar. 1 lb. glucose.
285 Scant pint of water.

Cut up some figs and put them in a well greased platter or on the slab between bars, then cook the above ingredients to 285, set off the fire and add a little lemon extract, then pour this over the figs. For this much syrup it will take about 2 pounds of figs. A few nuts mixed in with the batch improves it. Loosen from the platter before perfectly cold and break up to suit.

STUFFED DATES

Take some bon-bon cream, flavor as desired, work into it a little XXXX sugar in order to stiffen it, then remove the seeds from the dates and stuff them with this cream. The best way as you know, is to roll the cream up into small oblong pieces about large enough to fill the date, then press well together and dust with XXXX sugar.

NUT STUFFED DATES

Remove seeds from dates and fill each one with fine chopped nuts, press them well together and dust with XXXX sugar. You will find this makes a very fine piece of candy.

MAPLE CREAM CAKES

238

Take 2 pounds maple sugar and a scant pint of water and cook to 238. Set off the fire and add to it about ¾ or 1 pound of white bon-bon cream, stir in well, and as this will cause it to thicken it is necessary to set it on the fire for a moment or two, stirring constantly until it thins enough so that it may be dropped out. The best way is to pour this into your funnel and drop out in small, fluted, individual cookie pans, if you have any such articles around the house. Of course if you have not these

pans, this may be poured out into shallow pans or saucers and when it has set you will find it is a very fine piece of maple candy and much better eating than the hard grainy maple sugar is. Maple syrup may be used instead of sugar if you wish and if you do use it, use about 3 pints of the syrup for this batch. When you set it back on fire to heat it, do not heat it too much or the cakes will be too hard.

VANILLA TAFFY

258

2½ lbs. sugar.
1 lb. glucose.

Put sugar, glucose and a scant pint of water on fire and cook to 258, then pour onto greased slab and as soon as it cools around the edges, fold in towards the center, and as it cools continue folding it in as before and turn the batch over onto a cooler part of the slab. When cool enough pull well on hook. I told you before how to make a hook for pulling taffy. After pulling one batch of candy on a hook, you will never be without one. Put the batch on the hook and pull down on it as far as you can, then throw the batch up over hook and pull out as before. You will be able to make taffy so much lighter and fluffier by using the hook and it will not tire you as it does when you pull it in the old fashioned way, using your hands only. Pour a little vanilla over the batch while pulling, and never grease your hands in pulling taffy, but use corn starch on them which prevents the candy from sticking better than it does if you use butter on your hands. An old pair of kid gloves kept for this purpose, are very handy in order to protect your hands, as a person that is not used to pulling taffy will probably raise blisters on their fingers the first time or two. Pull the batch until it is snow white and very stiff, then remove from the hook and lay it in a pan which has been dusted with XXXX sugar, or you may if you wish, pull it out into a strip and cut off in pieces about the size of your hand and wrap them in wax paper in order to prevent them from becoming sticky, as warm or damp weather will cause taffy to become sticky very soon unless kept air tight.

STRAWBERRY TAFFY

Make this the same as Vanilla Taffy, add some red color while the batch is on the slab, and it will work through nicely. Flavor with strawberry while pulling and you may add more color then if necessary, as it pulls out so much lighter than it appears on the slab.

CHOCOLATE TAFFY

Make same as Vanilla and while folding the batch up on the slab, add enough finely shaved chocolate to give it a good dark color. The heat from the candy will melt the chocolate and it will work through nicely. Flavor this with vanilla.

CREAM TAFFY

3 lbs. sugar. 1 pint water.
275 1-3 teaspoonful cream of tartar.

Put all this on fire, and cook to 275, then pour on greased slab and as soon as cool enough pull well on hook. Do not turn this on slab too much while cooling, as it is very liable to sugar for you on account of having no glucose in it. Flavor as desired while pulling it, and when done pull out and cut into pieces any size you wish. After standing a few hours, it will become very creamy but will retain its shape and not get sticky. This is a very fine summer taffy, and can be made in hot weather.

SALT WATER TAFFY

3 lbs. sugar. ¼ lb. butter.
2 lbs. glucose. 1 tablespoonful salt.
254 1 tablespoonful glycerine.

Put sugar, glucose and a pint of water on fire and cook to 254, then set off and add the butter, glycerine and salt. Stir through well and pour on greased slab, and when cool enough put on hook and pull. Flavor to suit while pulling it, and if you wish it colored add the color while on the slab. If chocolate

is desired shave up chocolate very fine and put on batch while on slab and it will melt and work through nicely. This is a peculiar waxy taffy, and the last taste in your mouth is slightly salty. You may add more salt if you wish and also cook about 2 degrees lower if you wish the batch softer. When pulled well, lay it on your table, pull a little of it out at a time into a small round strip and cut into kisses about the size of your thumb, and wrap them in waxed paper as soon as cut up.

MOLASSES TAFFY

250	2½ lbs. sugar.	2 oz. butter.
258	1 lb. glucose.	Molasses.

Cook sugar, glucose and a scant pint of water to about 250, then put in butter and add just enough molasses to make it a medium dark brown color. Leave the thermometer in and stir batch from now on and cook to 258. Pour out on greased slab, cool and pull same as others. This will pull out to a light golden color and is much better and finer flavored than if you use more molasses. It is only necessary to use enough to give it the desired flavor and adding it in this manner is much better than by cooking the molasses in it from the start.

FRENCH CHEWING TAFFY

	2 lbs. sugar.	1 pint of cream.
	2 lbs. glucose.	½ pint milk.
252	2 oz. butter.	½ oz. gelatine.

First put the gelatine to soak in some cold water, cook sugar, glucose, cream and milk to 252, stirring it gently all the time to prevent its sticking, then set off fire and add the butter. Take the gelatine out of the water, squeeze it out dry and put it in the batch and stir well until the butter is all dissolved, then pour out on a well greased slab and as soon as cool enough pull well on hook until it is a light cream color. Flavor well with vanilla while pulling and this will require more flavoring than other taffies in order to kill the taste of the gelatine. When done, take off hook and cut up in kisses the same as directed in

Salt Water taffy, wrapping each in waxed paper. If you wish, you may put the batch in a crock or small bucket lined with heavy wax paper, and when cold turn out, peel off the paper and break up as desired. This taffy is greatly improved by adding nuts to it and the finest ones to use for this purpose are Black Walnuts as they give it a flavor which no other nuts do. Chop them fine and sprinkle over the slab before pouring the candy onto it. The candy is pulled while these nuts are in it. This is undoubtedly the finest taffy there is made, as it is so very chewy and the cream gives it such a fine flavor. If you intend putting it into a crock and breaking it up, it is better to cook the batch from 2 to 4 degrees higher before removing from the fire. This taffy requires more pulling than others, and the more you pull it the better it will be.

RECEPTION MINTS

Make these the same as Cream Taffy, flavor with peppermint when on the slab and pull well on hook, take off and lay on table or slab dusted with corn starch or XXXX sugar to keep it from sticking, shape the batch round, then pull out a little at a time in a small round strip and cut up into kisses, roll them in XXXX sugar, let them stand spread out for about an hour then put into an air tight jar to become mealy. They must be handled very quickly after pulled as sometimes the batch will sugar before you can get it cut up. If the batch should sugar while pulling it, the reason is you did not wipe down the kettle well, it did not cool quick enough or you turned it up on the slab while too warm. If they do not turn creamy after standing a day in the air tight jar, it is because you did not pull the batch enough. It must be pulled well, as that is the secret of their becoming mealy after standing a short while.

FRUIT LOAF

Make a batch of Opera Caramels and after you have sweat it as directed work into it a quantity of candied fruit, nuts and raisins, form it into a roll and let stand over night to harden a little, then slice off as desired.

SALTED ALMONDS

The proper way to blanche almonds is to cover them with water, put them on fire and as soon as they come to a boil, drain the water off by pouring them into a sieve, then turn a little cold water over them in order to cool them which prevents the skins from drying on them before they can be removed. The only way to remove these skins is by squeezing them off one at a time. Put about a tablespoonful of butter in the kettle for each pint of nuts you have, set on the fire until very hot, then add the nuts and stir well until they are a light brown color. Do not get them too dark, as they will cook some after removing from the fire. It is probably better to add about a ½ tablespoonful of lard to each spoonful of butter, as that prevents them from burning so easily and can never be tasted in them. When done, pour out into a sieve to allow the grease to drain off, then sprinkle well with salt.

SALTED PEANUTS

Use the raw Spanish peanuts and salt them in the same manner as directed for almonds, but do not remove the skins on these as the flavor is finer if they are left on. We have these peanuts for sale for 12c. per pound already shelled.

CHOCOLATE COATING

Very few people are aware of the fact that all fine chocolates are coated with your hands in the manner I describe in this article. In order to obtain good results, it is necessary to use what is called Confectioner's coating, which is a chocolate prepared for this purpose. It is used by all confectioners who manufacture their own candy and may be purchased nowadays for about 40c. per pound as that is what we sell it for. We handle both the sweet and the bitter-sweet and the latter is used only for coating Bitter Sweets made after recipe given later on. In all other candies you should use the sweet coating. The ordinary cooking chocolate sold in all stores, is not suitable for this purpose, so do not ever attempt to use it. The most

essential point is that you must have plenty of chocolate to work with, as it is impossible to have your chocolate look nice and glossy if you attempt coating them with a small amount of melted chocolate. As it does not hurt this chocolate to remelt it any number of times I advise you to be sure and have considerably more melted than you will want to use for reasons which I will give you later on.

Your chocolate must be melted in a double boiler or in a bucket set in a pan of hot water as I described before and be careful and not allow it to get too hot, as that will prevent them from being glossy when cool. It should be stirred considerable while it is melting in order to mix it well, but whatever you do be very careful not to allow a particle of water to get in it. It should be medium warm only in order to obtain good results. Pour out part of it on a platter or a small piece of marble slab and with your hand you must work and squeeze it between your fingers until the heat has all left it. The best way if it is not very cool weather, is to take a handful of it, lift your hand up squeezing it out through your fingers, as that mixes and also cools it. Chocolate is full of globules of oil which must be thoroughly broken up and worked through the batch in order to have them shiny when your chocolates have set. As I said before, it is absolutely necessary to have more chocolate melted than it takes to cover the centers you have ready, as part of it will become too cold on the platter to use, especially that around the edges and this must not be worked into the other any more than is absolutely necessary, as that will cause them to be streaked when cold. The more chocolate you have melted, the more you will have to work with and after you have the heat worked out of it, a large amount will not stiffen so quickly as a small amount will, and consequently you will be able to coat your centers much more rapidly. After you have worked the heat from the chocolate, there is a certain length of time before it becomes too stiff to coat with and it is during this time that you must do your coating. Putting the chocolate on the centers with no heat in it is what causes them to be shiny when they are set and also this prevents the chocolate from running off and forming

a base around the bottom. There is no exact length of time I can direct you to work this chocolate, as the amount you use and the weather, has everything to do with it, and also there is no amount of explanation that I could make which would enable you to do this operation perfectly, as practice alone will teach you how to do it. To some, it is a very simple operation while others seem to have a great deal of trouble in doing it nicely. I wish to state once more, that if you use plenty of chocolate, work it as I direct until the heat has all left it, have them cool quickly after they are coated there is no reason why they should not be shiny as any you ever saw. When the heat has left your chocolate it is ready to use and must be put on the centers at once in the following manner: throw a center in the edge of the chocolate, roll it around in order to cover it well, take up between your thumb and first two fingers, rub off any surplus chocolate there is, or I mean wherever the chocolate seems to be too thick, then lay it on waxed paper or white oil-cloth, lift your fingers up from it and with the chocolate that strings up with them you may make any design you wish. As you hold the candy in your hand before laying on the wax paper, the top of it then, is the bottom when you lay it on the paper and consequently rub that side off pretty well in order to prevent its forming a base as you lay it down, and also do not press down on it any in making this operation. As I told you before, this white oil-cloth is the best to use for this purpose as it leaves them very glossy on the bottom and there is no taste whatever to your candy from using it. Proceed in this same manner to cover the remainder of your centers you have ready, working as rapidly as you can in order to use the chocolate which you have worked up, but when you notice the chocolate becoming too thick to coat with nicely, you must stop and add some more chocolate to that on the slab and go through the same operation in cooling it as I directed you in the first place. You can now see why it is necessary to have more chocolate melted than you actually want to use, as you must allow for that which cools on the slab or platter, while you are coating. You will soon be able to do this operation very rapidly and have your chocolates finer looking than any you ever coated before and also there is less waste by this method, as

when you are through you scrape your hand off well and also scrape all of the cold chocolate off the platter or slab and put it back in the double boiler until you wish to use it again. It is necessary only to have one hand in the chocolate. You must remember that as soon as these are coated they should be set in a place where they will cool very quickly, and if they are streaked after they are thoroughly set the principal reason is that you did not cool them quick enough. In cold weather you will have no trouble, but in warm weather they must be set in a refrigerator for a few moments only after being coated in order to set the chocolate. Be very careful not to allow them to stand in the refrigerator too long or they will sweat which spoils the gloss on them. If you wish an ornament of any description on them, you must put that on immediately after coating them but do not press down very much on them or it will form a base around the bottom. These chocolates after being coated, must not be moved unless you have something stiff under the oil-cloth to prevent them from sliding around and the best method is to cover some thin boards with the oil-cloth, as I directed you before. As I told you previously, I cannot tell you the exact temperature which this chocolate must be worked to before commencing to coat, but can only say that you *must have the heat all worked out of it.* If one tray full seems to look nicer than the others, see if you cannot recall about how the temperature of the chocolate was while you were coating that tray, and that will teach you more than any explanation I can give you. After you once get this knowledge in your head, as to just how this chocolate should be when coating, you will never forget it and it is something that you will never have to learn again. Never dip your chocolates with the dipping wire which you get with this outfit, as it is not intended for that purpose, and you never will have good results, and I cannot answer any questions that will help you any, unless you coat them exactly as I direct, which as I said before is the manner in which all fine chocolates are coated.

VANILLA CREAMS

Bon-bon cream is not suitable to use for centers of chocolate creams, as there is nothing in that to make it mellow after being coated. The Soft Center Cream is made expressly for that purpose and as it is too soft to roll into balls with your hands, it must be molded in corn-starch as directed in article on that subject given previously, which was headed, "Soft Center Chocolate Creams." Melt enough cream to fill impressions which you have made, and in doing so be very careful not to allow the cream to get too hot. It should be warm, but not hot. After they are coated with chocolate and stand for a day or two, they will go back to about the consistency which the Center Cream was before you heated it, providing you do not allow it to get too hot. Heating it in this manner and running it out in corn-starch causes it to harden so it may be handled nicely, and they must not be allowed to stand in the starch any longer than necessary to harden them. Flavor with vanilla when ready, and proceed to fill the impressions and let stand until cool, then pick them out, blow off surplus starch and coat with chocolate. If the center cream seems pretty stiff and does not melt thin enough before it becomes too hot, you may add a little water to it and stir in well.

LEMON CREAMS

Melt center cream and grate the rind of a lemon and put this into it with enough of the juice also, to give it the desired flavor. Color yellow, then run out in corn-starch same as others and when cold, coat with chocolate.

ORANGE CREAMS

Make the same as previous ones and use an orange for the flavor, coloring it an orange color. Mandarin Orange is the proper color for these, as that is the name of the color paste which we use and have for sale.

PEPPERMINT CREAMS

For these it is better to make the centers the same as directed for other chocolate creams, than it is to drop out wafers and coat them with chocolate. You can easily make some molds the desired size by following directions which I gave you before, but do not have them too large around. Melt your cream, flavor pretty well with peppermint, drop out in starch and when cool coat with chocolate.

WINTERGREEN CREAMS

Make these the same as peppermint and color a delicate pink and flavor with wintergreen. You may use the same molds for these as you do for the peppermint and distinguish them by making different design on the top after they are coated.

RASPBERRY CREAMS

Melt your center cream and while melting put into it enough canned red raspberries to give it the desired flavor and color. You will find these make a delicious chocolate cream. Run out in starch and coat with chocolate the same as others.

MAPLE CREAMS

Chocolate creams made from maple center cream are one of the finest you can make and are made in the same manner as the previous ones, using the maple center cream for that purpose.

BITTER SWEETS

This is undoubtedly the finest chocolate cream which can be made, as the center is very soft and fluffy when standing a day or two, and while the directions for making it may seem a little lengthy, you will find them very easily made. The proper way to make these, is to coat them with a bitter sweet coating, as they are much better than if you use a sweet coating on them. We keep this coating for sale and it may be bought also at many

places in the country. Many confectioners will tell you there is no such a thing as a bitter-sweet coating made, but they are only exposing their ignorance when they make this statement, as there are coatings such as this made by several manufacturers. The flavor is between a sweet chocolate and a bitter chocolate and is liked by everyone. If you cannot procure this chocolate, you may make one by mixing a sweet coating and a bitter coating together, as all chocolate coatings will mix perfectly when melted together. As practically all confectioners have the ordinary bitter chocolate, you may take that and mix into it enough XXXX sugar to take away the bitter taste, and have a very fine coating chocolate. The recipe is as follows:

238

3 lbs. granulated sugar.	¼ teaspoonful acetic acid.
3 egg whites.	1 pint of water.
½ teaspoonful glycerine.	½ teaspoonful vanilla.

Put sugar, water and glycerine on fire, stir and wash down sides and when it boils add the acid and steam down well. Remove cover and put in thermometer and cook to 238, then pour out on slab to cool, and after it is on the slab, sprinkle over top with a little cold water. Beat the whites of eggs until stiff and when the batch is cold, add them to it, also the vanilla flavor, and cream the batch the same as directed for bon-bon cream, working the whites into it as you do so. In this recipe as well as bon-bon cream it is best not to allow this syrup to stand any *after* the heat has left it before working it up, as it keeps getting stiffer and the eggs do not mix in so well. As you will see, after these egg whites are mixed in the batch, it is much softer than bon-bon cream and also is then very white, so you cannot tell quite so easily just when it commences to set, but after you have made these a few times, you will notice that after creaming it a while it seems to become a little thinner, and that is the turning point, and from now on this must be worked very *slowly*, whereas in making bon-bon cream at this stage it must be worked very *rapidly*. If you work this too fast it is liable to prevent it from setting, and if given a chance it will stiffen so it may be handled nicely. Work it very slowly, gradually keep turning it towards the center of the slab and get it up in a ball

as soon as it will stand alone, and then it is ready to mold and coat with chocolate, and must be used at once. If you cooked it correctly, it will always set for you, but on account of the egg whites in it, sometimes it takes a long time for it to stiffen. Sometimes it is much softer than others, as your eggs may have been larger than usual, and when you do have a soft batch, work it *very slow*, letting it stand for a few seconds occasionally, and as soon as it sets, cut batch apart into several pieces in order to let it dry out, as it drys off very quickly. If your batch is at all inclined to be soft, it is always better to cut it apart a little to allow it to stiffen some. In moulding these, *which must be done as soon as the batch is ready,* it is best to use XXXX sugar on your hands, and after they are moulded roll them in this sugar, and then lay on an old piece of wax paper until they are coated. *Under no circumstances* are you ever to make this batch and let it stand for several hours before coating it, as it commences to soften again immediately after it sets, so you see it must be handled very quickly. In moulding them handle as little as possible, as the heat of your hands will cause them to soften so they will be difficult to coat. The proper way is to have someone mold them as you coat them, and they are coated in the same manner as directed for other chocolate creams. As these are the softest centers which you will ever have occasion to coat, you must not hold them in your hand very long while covering them with chocolate as the heat of your hand will cause them to lose their shape. When this batch is properly made they should be about the consistency of a marshmallow, but owing to the peculiar action of the egg whites on them you will hardly ever have two batches that are exactly the same, as some will be much stiffer than others, but they will all come out the same in the end. They should stand for several hours, or better still, for a day or so before being eaten, as by that time they have become very mellow inside. You will find that these will pop open after standing a little while wherever there is a weak spot in the coating, but that does not hurt them any as very little of the center comes out, and for that reason, it is better to wrap each one in a small piece of wax paper as soon as coated. If you wish to do so, you may add chopped nuts to the batch when

nearly stiff, or after the batch is set you may take half of it and work in a few chopped nuts, but in doing this do not work the batch any more than necessary, as this will soften it up so much. This recipe is written on the basis of 1 egg white to each pound of sugar used. You may reduce or enlarge the batch to suit yourself, using as I said before, 1 egg white to each pound of sugar. 5 pounds sugar and 5 egg whites is about as large a batch as you would ever wish to make at home and about as large as you could handle with success. These are also very fine when made with a maple flavor and for them use about 2-3 maple and 1-3 of white sugar, making the batch the same as directed for the others. These creams will keep nicely for three or four weeks, but after that time they gradually dry out. As I said before, and as you can see, they are undoubtedly the finest, purest chocolate creams made by anyone, and with a little practice you will have no difficulty with them at all, but if you should experience any, read over the directions carefully, as I think I have covered every point necessary in these instructions to enable you to make them successfully.

CHOCOLATE COATED MARSHMALLOWS

Make a batch of marshmallows after recipe given previously, cut up into shapes desired, then coat with chocolate.

CHOCOLATE COATED ALMONDS

Roast the almonds first by putting them in a pan in the oven, being careful not to allow them to brown too much as they will cook a little after removing them. When cold, coat with chocolate same as directed for other candies, and as these are so small it is a rather tedious operation. Do not try to remove the skins from these nuts before coating them as that is never done by confectioners.

CHOCOLATE COATED NUTS

English walnuts or Brazil nuts are very fine when coated with chocolate in the same manner as directed for other chocolates. Do not roast these nuts before coating them.

CHOCOLATE PECAN PATTIES

Work a little chocolate coating until cold, then mix in some broken pecan nuts, stir them around until all are well covered, then pick out in small amounts and drop on wax paper. Do not try to have them all the same size as the more irregular and rough they are, the prettier they will look.

CHOCOLATE PEANUT CLUSTERS

Roast some Spanish peanuts in a pan in the oven, then rub the skins off of them and coat them in the same manner as directed for pecan patties and you will find they make a very nice piece of candy.

CHOCOLATE COATED CHERRIES

Take some candied cherries and coat with chocolate the same as directed for other candies, and they make a very fine eating candy.

CHOCOLATE COCKTAILS

Take some Maraschino cherries, put them in a sieve and drain off the juice, then into your double boiler put a small amount of bon-bon cream and an equal amount, if you have it, of center cream, and melt with as little heat as possible, then dip these cherries in that melted cream the same as directed for dipping bon-bons. In melting this cream the idea is to only have it hot enough to melt so that you can dip the cherries in it, and it does not matter if they are rough looking, as it improves them if you get the cream on pretty thick. If you have no center cream, you may use all bon-bon cream, but the glucose in the center cream will cause it to dissolve quicker when coated with chocolate. As soon as these are dipped in this manner, you are to coat them with chocolate the same as other candies, then put away and let stand for several days and the juice from these cherries will cause the cream they were dipped in to turn into a very thick syrup, and upon breaking them open you will find

the cherry floating around in this syrup. As you can see, this is one of the very finest pieces of chocolate candy there is made. While confectioners are not allowed to do so, you may, if you wish, for your own use at home, add a small amount of brandy or claret wine to the cherries in the juice a day or two before you intend using them and you will find this flavor will soak through them and flavor the juice which forms when the cream around them has turned to syrup. As you see, these are not difficult to prepare and many will wonder how you were ever able to get this cherry and the juice inside of the chocolate which is around them. After they are done, the nicest way, I think, is to lay each one on a small piece of wax paper, fold the ends up, then twist it very tight at the top and cut off close with a pair of shears. If they should be inclined to leak at all this will prevent them from running on your other candies.

CHOCOLATE COATED FILBERT CLUSTERS

Roast the filberts, which are simply a large sized hazel nut, in the oven, then rub off the skins and coat with chocolate in the same manner as other candies, putting a number of them in the chocolate at once, then pick them out three at a time and lay on your wax paper in a triangle shape, all touching each other. When they harden this makes a very pretty piece of candy, and you may, if you wish, after these three are laid out as described, take a single nut and lay on top of them, making a pyramid shape.

CHOCOLATE COATED DATES

For this purpose, the finest ones to use are the Fard dates, and also these dates are the best to use in other candies, which fact I forgot to mention before. These are the dark colored ones with a very small seed, and you will find them so much better flavored and meaty than the others. Remove the seeds, then roll them together again and coat with chocolate. A nicer way is to put a few chopped nuts inside of each one before coating them.

CHOCOLATE COATED OPERA CARAMELS

Make a batch of opera caramels and cook it about two degrees lower than the others, in order to have them a little softer, then as soon as you sweat the batch a little, knead them smooth, flatten out a part of the batch at a time and cut up into small squares, and coat with chocolate the same as other candies. This is especially fine to cut up in this manner and put a half of an English walnut or pecan on the top. You may, if you wish, take half the batch, cut it into squares, and put the half of an English walnut on the top, then take the remainder of the batch, work some chocolate into it, cut this into oblong pieces and put half a pecan on top, thus making two styles from the same batch. If you should find them a little too soft to handle nicely after they are cut up ready to coat, it will not hurt them to let stand a little while in order to dry out.

CHOCOLATE BROWNIES

A delicious candy is made by making a batch of opera caramels and when you are creaming it add melted chocolate to it when it commences to set, and after it has set, *immediately* knead into it enough more melted chocolate to make it a very dark color, adding a little vanilla also. Roll this into small balls and coat with chocolate. If you wish you may let them stand for a day or two after being rolled into balls before coating them as this will not hurt them but make them more solid and mealy.

CHOCOLATE COATED FIG PASTE

Fig paste made after recipe given previously and cut into small squares, then coated with chocolate, makes a very fine piece of candy.

CHOCOLATE COATED CARAMELS

In making caramels that you intend to coat with chocolate you should be very careful not to cook them too high, but on the contrary have them a little low if possible, as they will retain

their shape after being coated, and are so much nicer to eat. Coat them in the same manner as other candies, and you may use any flavored caramels for this purpose that suits your taste.

CHOCOLATE COATED NOUGAT

The French nougat made after recipe given previously, cut into small pieces and coated with chocolate, makes one of the very finest pieces of chocolate coated candies there is made. Cut it as directed in recipe and a pretty ornament for the top after it is coated, is to sprinkle over it some chopped pistachio nuts.

CHOCOLATE COCOANUTS

Take some of the cocoanut centers made as directed in that recipe, roll into balls, coat with chocolate, and for an ornament sprinkle over top as soon as coated some macaroon cocoanut that has *not* been roasted. This makes one of the nicest pieces of cocoanut candies there is made.

CHOCOLATED COATED MEXICAN CARAMELS

These caramels made after recipe given previously, when coated with chocolate make a fine piece of candy and are preferred by many to the hard chewy kind, as they are so much easier to eat.

REVIEW

As I wrote this book to teach you how to *make candy principally,* and also to teach you a few other useful and valuable recipes, I will now summarize a few important items which I wish to impress upon you. I put this review here instead of at the end of the book, as it applies especially to the candy recipes. I have repeated myself many times in giving you these instructions and recipes, but did so purposely, as I wish everyone that has this book to make a success of every recipe which it contains, as they will then no doubt speak a good word for it to their friends, and for which I thank you all in advance.

I have made no attempt to make this a rhetorical effort and have often sacrificed rhetoric for the sake of making myself understood and making the recipe so plain that you could not fail with it. I have endeavored to make no serious mistakes, but am only human, and am liable to err the same as everyone is. I have also made an effort all the way through this book to make it much different from any that you ever saw before, and make it more like I was having a personal conversation with you than simply writing a recipe book. In many of the recipes as you will notice, when giving you the ingredients in the batch I did not mention water to be used, but as I have told you before, and now tell you again, you are only to use enough water to dissolve your sugar which is in the proportion of 1 quart of water to each 7 pounds of sugar. Where I did not give you the amount of water with the other ingredients, I mentioned in the instructions to add the necessary amount of water which you can easily figure out.

I am the only candy maker in the country that would ever sell for home use, such information as this book contains *at any price*, and as the price which you pay for it is so low, I only ask in return that you will not feel disposed to keep from any of your friends that wish it, the information as to where such a book may be purchased. And in fact, selling this information at such a price, is only done with the expectation that everyone of those buying this outfit will gladly tell their friends where they may purchase one.

Besides thanking you for helping us in this manner, we will also repay you otherwise for assisting us in placing these outfits all over the country if you will only let us know of your efforts.

The cost of making such candies as these will not average 15c. per pound and they are as fine as those made anywhere. The trouble to make them is not any more than that required to make the ordinary plain home-made candies which are far inferior to these.

I have given you some very valuable recipes, which it would be impossible for you to procure anywhere else and feel confident that I have written them explicit enough to enable you to make them successfully. To do this it is necessary for you to

follow the recipe exactly as I direct and if you do not do so I am not to blame and you should not expect me to answer any questions regarding that recipe. I am only too willing to assist you in any way I can if you have any trouble after following my directions, but otherwise you should not expect my assistance and neither will I answer any questions in regard to candies the recipes for which are not given in this book.

If you have trouble with any piece of candy, I ask you once more to read the recipe again very carefully before you write me in regard to it, as I feel confident you will find the answer to your question contained therein.

Once more, I wish to emphasize the fact that it is always necessary to wash down and steam the sides of your kettle as directed, and also that the quicker your candy cooks and cools the better it will be. Where a recipe calls for cream, as I said before, you may use part cream and part milk, and in addition will say that the evaporated milk, such as sold all over the country, you will find a very good substitute for cream, and much cheaper.

In giving you the prices for different articles used in candy making, which I have done several places in this book, I did so simply to give you an idea of the price these articles are generally sold at, but of course that does not include the postage or express and freight charges on them, as those are extra and must be paid by you, and in ordering supplies you will find it cheaper to order as large quantities as you can at a time in order to reduce carrying charges.

In conclusion I will say I am always glad to hear of your success, as you cannot fail to succeed if you follow directions, but if you should write me in regard to any recipe and I do not answer, it is because you did not enclose a stamp for reply.

ICE CREAM, ICES AND SHERBETS

In making ice cream it is possible to make a very good article by using part milk but I always use pure cream and will only speak of cream in the recipe. I never cook the cream nor do I use any eggs. In ices and sherbets I always use for the body a

simple syrup which is made by dissolving 10 pounds of sugar in 1 gallon of cold water. It is best to do this before hand but if you are in a hurry you may put it on the fire and heat it until dissolved. In making ices and sherbets you should always use a small amount of Citric Acid solution, which brings out the flavor and gives it that tart taste which is so well liked by everyone. This is made by dissolving ¼ of a pound of lump citric acid in 1 pint of boiling water then put in a bottle and keep until needed. This acid may be purchased in any drug store in the country and it does not matter whether it is in lump or powdered form. In freezing these articles they should never be turned until perfectly hard, as it is only necessary to beat or stir them in a freezer to a plastic state, then the dasher must be removed and they should be covered well with ice and salt for several hours in order to thoroughly set them.

VANILLA ICE CREAM

Take 1 gallon of cream, add about 1 pound of granulated sugar, and 1 tablespoonful of vanilla. If you wish a very smooth, velvety ice cream you may obtain it by taking out a pint of the cream before freezing it, set it on the fire and dissolve into it about ½ ounce of gelatine, stirring it all the time while it is on the fire, then gradually add this to the remainder of the batch, stirring it well as you do so. Some like their ice cream sweeter or more highly flavored than others do, so you may use enough of each to suit your taste. Put batch into freezer, pack well with ice and plenty of salt and turn slow at first and then faster as it commences to freeze. When it is pretty stiff, remove dasher and pack well, using plenty of salt over it and cover the freezer with a heavy cloth, or better still some old newspapers which have been soaked in water, as these keep the cold in and causes it to harden better.

TUTTI FRUTTI ICE CREAM

Take out the desired amount of vanilla ice cream, and if it is too stiff, let it stand in a warm room for a few moments until it softens a little, then work into it a quantity of chopped nuts

and candied fruit (candied cherries are especially fine for this) cut into small pieces, then add a small amount of pink coloring and work through well, then put this into a can or back into the freezer and pack well with ice and salt in order to stiffen it. This is greatly improved by adding a small amount of claret wine to it when working in the fruit as it gives it a delicious flavor.

CHOCOLATE ICE CREAM

Take some cocoa and with a little hot water make a smooth paste by adding a little of the water at a time and creaming it against the side of the dish as you do so, in order to break up all the lumps. Take the desired amount of vanilla ice cream and work into it enough of this chocolate paste to flavor and color sufficiently, then repack in freezer and let stand to harden. This method is used by many confectioners and makes a delicious chocolate cream. If you desire the whole batch chocolate, you may add this paste to the cream in the beginning and freeze the batch the same as you do vanilla ice cream, adding enough of the paste to give it the desired flavor.

STRAWBERRY ICE CREAM

To make a fine strawberry ice cream, the best way is to mix the batch the same as directed for the vanilla and when partly frozen add enough crushed strawberries to give it the desired flavor, then freeze until done and pack same as others. Another way is to take the desired amount of vanilla ice cream and work into it the crushed berries, then repack it and let stand until stiff. For this purpose you may use the canned strawberries if the others are not in season.

RED RASPBERRY ICE CREAM

This is a delicious cream and is made in the same manner as described for strawberry ice cream, either by adding the crushed berries when the batch is nearly done, or by adding them to the frozen vanilla cream and working through, then repacking until stiff.

CHERRY ICE CREAM

This is made exactly the same as the preceding recipe, using crushed fresh cherries in it. You will find this also makes a delicious cream.

CARAMEL ICE CREAM

1½ lbs. brown sugar.
1 quart of milk.
1 pint of cream.
3 egg yolks.
1 tablespoonful cornstarch.
1 tablespoonful flour.
3 oz. blanched almonds.

This is one of the most delicious ice creams you ever tasted, and I am sure you will never regret trying it. Mix the cornstarch, flour and egg yolks together, adding a small amount of the milk to it in order to thin it a little, and stir very smooth. Put the sugar in a granite pan, *with nothing else with it*, set on fire and stir constantly until it has melted very thin, being careful not to allow it to burn. Into another pan put the milk and while you are melting this sugar have someone set the milk on the fire and stir and bring it to the boiling point, and just before it comes to a boil stir in the egg mixture quickly, then remove from fire at once, and as by this time the sugar should be melted, pour the milk mixture into the sugar and stir well. Set this in a cool place until the heat has left it, chop your almonds very fine, then add the pint of cream to the other mixture and also the almonds, and put into your freezer and handle the same as directed for other ice creams. While this may be a little more trouble to make than other creams, it will repay you for your trouble. You may, if you wish, add these chopped almonds to the batch after it is partly frozen.

SHERBETS AND ICES

To make a really fine sherbet or water ice, you should use a simple syrup for the body, which is made of 10 pounds of sugar dissolved in 1 gallon of water, and if you should want a small amount make it in the same proportion. This is called simple syrup and in the following recipes I will speak of it as syrup only. It is also necessary to use the acid solution I told you previously how to make.

PINEAPPLE SHERBET

2 quarts of syrup.
1 quart of water.
1 pint cream.
Crushed pineapple.
Acid solution.

Mix the syrup, water and cream together, then add the desired amount of pineapple and enough of the acid solution to make it tart to suit your taste. It is impossible for me to tell you exactly how much crushed pineapple or how much of the acid solution to use, as everyone's taste is different, but will say that you will not want to use but a very small amount of the solution, as it is so tart, but without it your sherbet or ice is very liable to have a flat taste. If you have never used this solution, you will be surprised how it improves your ices and sherbets by bringing out the flavor so much more. Canned crushed pineapple is the best to use in making this sherbet. Do not color this and freeze the same as directed for ice cream. I will state here that in making sherbets and ices, you must always add your fruits to them before putting the batch in the freezer, whereas in ice cream it is better to add them when the batch is partly done.

CHERRY SHERBET

Make same as previous recipe, using crushed cherries for the flavor and add a small amount of red coloring.

LEMON SHERBET

Make the same as the others, using lemon juice for the flavor. I cannot tell you how much of this juice to use, as tastes are so different. Using the acid solution to bring out the flavor will require the use of less lemon juice.

LIME SHERBET

A dainty, delicious flavored sherbet is made by taking the previous recipe, flavor with the juice of fresh limes and color a delicate pink. When serving this in your sherbet glasses, put a red maraschino cherry on top of each.

GRAPE FRUIT SHERBET

Take the previous sherbet recipe and flavor with grape fruit juice, using very little of the acid solution, as this juice is so tart. Freeze the same as others and you will find this one of the most delicious sherbets there is for hot weather.

LEMON ICE

2 quarts syrup.
1 quart water.
Lemon juice.
Acid solution.

Ices are prepared similar to sherbets, the only difference being the cream, which is used in sherbets, to give them more body. Mix above ingredients, using enough lemon juice and acid solution to give it desired taste and freeze the same as directed before.

ORANGE ICE

Use previous recipe, adding juice of oranges to give desired flavor, and I will say, that it requires more of the acid solution in this, than usual, as orange juice has such a flat taste to it. Add orange coloring to the batch and freeze the same as others.

CHERRY ICE

Use cherry juice sufficient to give desired flavor, then add acid solution and some red coloring. Do not add any of the cherries, as your ice will be prettier without them.

CRANBERRY FRAPPE

3 pints of cranberries.
3 pints water.
Juice 3 oranges.
Juice 3 lemons.
1½ pounds sugar.

Put the water on cranberries and set on stove and boil until they fall to pieces, stirring occasionally so they will not stick. When done, strain through a fine sieve, then add the orange and lemon juice and the sugar and freeze same as others. This you will find very delicious to use as a relish during your dinner, as it is so very tart.

HOT CHOCOLATE SYRUP

1 pint cream. 4 oz. cocoa.
½ pint water. 6 oz. sugar
1 teaspoonful vanilla.

Put cream and water on fire and stir constantly until it boils, then set off fire and pour out into another vessel at once all but a small amount of the cream, and into what is left in kettle add the cocoa and stir well, creaming it against the side of the kettle as you do so. The idea is to leave just enough of the boiling cream in the kettle sufficient to make a thick paste of your cocoa. You may add more of the cream if you failed to leave enough in the kettle. Rub this paste thoroughly in order to make it very smooth, then gradually add the remainder of the liquid, stirring constantly until it is all mixed in. Add the sugar to this and set on fire and stir constantly until it *commences* to boil. Set off fire *at once and* add 1 teaspoonful of vanilla. Let stand until cool, and put in a glass jar until wanted. Keep in cool place, as this will sour very soon on account of the cream which is used in it. To make hot chocolate, you should put about a tablespoonful of this in the cup, then add boiling water, stir well and put a spoonful of whipped cream on top. This undoubtedly makes the finest hot chocolate you ever tasted, as preparing the syrup in this manner, gives it a smooth, velvety taste which can be obtained in no other way. If desired, add sugar to suit the taste after the chocolate is mixed in the cup. This recipe is known by very few, and you will see it is exceptionally fine.

PLAIN CHOCOLATE SYRUP

FOR SUNDAES, BUFFALOES AND SUCH DISHES

1 quart water. 4 oz. cocoa.
2½ lbs. sugar. 1 teaspoonful vanilla.

Make exactly the same as the preceding recipe. This will keep much longer than the other as it contains no cream, and is used for pouring over ice cream when serving. It is not so nice to use for hot chocolate as the cream in the other syrup gives that a much nicer taste. For making nut sundaes, put a little of

this syrup in a glass and add chopped nuts until thick, then pour this mixture over the ice cream as you serve it.

MAPLE NUT SUNDAE

A delicious dish is made by taking maple syrup, mixing into it enough chopped nuts to make it very thick, then pour this over your ice cream as you serve it.

HAPPY THOUGHT

This is a delicious dish to serve and is made as follows: Take a banana, peel it and then split end wise and lay the halves on a small dish close together, then put a layer of ice cream on this about one inch thick, pour over this some chocolate syrup, cover top about 1 inch thick with whipped cream, and put several maraschino cherries on top and serve. This is an easily prepared dish and about the prettiest looking one it is possible to serve.

YUM-YUM

Another delicious dish to serve and preferred by many to a "Happy Thought," as so many cannot eat bananas. It is made similar to a Hapyy Thought except instead of using a banana for the base, you use a large, broad slice of sponge or sunshine cake and after adding the ice cream, sprinkle a few chopped nuts over it, then put the whipped cream on top of this.

TABLE SYRUP

219

For making ordinary table syrup for home use, as so many of you do, you will find this thermometer a great convenience. You may use any amount of sugar you desire, adding only enough water to dissolve it, then put in thermometer and cook to 219 degrees. By making it in this manner your syrup will always be of the same consistency and it is better to add a small amount of glucose to it before boiling, to prevent it from sugaring as it stands in the jar to be used. You may make your own maple syrup in the same manner if it is possible for you to secure pure maple sugar, adding enough water to dissolve it and it matters

not how much water you add, as when your thermometer registers 219 degrees the syrup will always be the right consistency when cold.

BOILED CAKE ICING

236

In cooking your sugar and water for this icing, use a thermometer and cook it to 236 degrees, then pour it over the beaten egg whites, beating constantly as you do so. Using a thermometer in this does away with the continued testing the syrup, as you have previously done and also you will be able to always have your icing the same consistency.

ORIENTAL ICING

The finest icing that was ever put on a cake, is to take the recipe given for the center of "Bitter Sweets" and use as follows: Watch the batch closely and as soon as it *commences* to set, stop working it at once and start to ice your cake. You must work very rapidly ,as it stiffens quickly and will become so hard your cakes will be rather rough looking. Just the moment you think the batch has commenced to set, try it by putting a little on your cake, and if it does not run any, it is ready. If it should seem a little too thin, work it a few moments longer, then proceed to cover your cakes. It takes about 1 pound of sugar and 1 egg white to cover 1 large cake, so you may use any amount desired. according to how many cakes you wish to cover. In making layer cakes, it is better to cover the tops first, and by that time the batch has become a little stiffer, then use the stiffest part around the edge to put in for the inside filling, then set your frosted top onto this and proceed to cover the sides. This is the best process, as the first frosting you put on is always smoother than the other, so I advise you to frost the top of your cake first. This makes a delicious, soft, creamy frosting which dries on the outside nicely, but next to the cake it remains moist and will cling to it and will not break apart and fall off when cutting your cake as the ordinary boiled frosting will do. A cake frosted in this manner will keep nicely for a week without the frosting drying out. The reason of this is because you allowed your

syrup to become *cold* before mixing it with the egg whites, whereas in the ordinary boiled icing they are mixed together while the syrup is *hot,* which causes it to be very grainy and hard when it is cold. This is also probably the only frosting it is possible to make and keep on hand until wanted. If you wish to make it before hand, as soon as the batch sets or in other words, as soon as it will stand alone the same as directed for Bitter Sweets, you must put the batch into a crock and set in a cool place until wanted. Do not cover in any way, but allow it to form a crust on top and underneath this it will become very soft and creamy. When wanted to use, you simply break this crust on top, take out the desired amount and spread on your cake. As soon as the air strikes this, it will cause it to dry and form a crust as it should do and this is on account of the egg whites in it, as you all know the air striking anything of this nature will cause it to dry very quickly. While in the crock, the crust that forms on top, prevents the air from getting at the remainder and drying it out. This is a very valuable recipe and so far ahead of the ordinary icing I am sure after using it once, you will never use the other.

CARAMEL ICING

This icing is prepared in the same manner as the oriental icing, except instead of using white sugar you must use dark brown sugar and handle in the same way.

ANOTHER USE FOR THE THERMOMETER

This thermometer is very valuable to use in canning fruit where you wish to pour a syrup over it as some do. Cook the syrup to the consistency you wish, with the thermometer in it, and notice the degree registered. Mark this in your book, and always after that you will be able to get your syrup the right consistency, by cooking it to this degree. It may also be used in making jelly, and you are to use it in the batch once in order to notice what degree your jelly is cooked to, then mark this in your book and it will enable you thereafter to always make it the same. As there are so many different kinds of jellies and preserves, it

is impossible for me to give you the correct degrees for cooking them, but I have told you how to obtain these degrees yourself.

HOW TO WHIP CREAM

As so many ladies have trouble in whipping cream, I will tell you that the main secret is that you must have the cream *ice cold.* Of course in order to have it whip nicely, it is necessary to have good rich cream, and if you have it cold as I direct, it is possible to whip it solid. The best way to do this in warm weather, is to take it down cellar or in some cool place while whipping it, as no matter how cold your cream is, if you attempt to whip it in a warm kitchen you will hardly ever have success.

CHARLOTTE RUSSE

Line your cups with lady-fingers or thin slices of sunshine cake, then whip some cream very stiff, stir in a little XXXX sugar and vanilla flavor and pour it in a large cornucopia made from heavy smooth wrapping paper. Pinch off the end a little in order to allow the cream to run through, then hold it over the cup squeezing the top together well and forcing the cream down through the opening until the cup is full, gradually lifting it up, which makes them rough looking on top and adds to their appearance. Continue this operation until your cups are all filled, then put a candied cherry on top of each and serve at once. This is the finest method there is for filling these cups as it is possible to squeeze every particle of the cream out of the paper.

DIXIE PUNCH

Juice 6 lemons.
Juice 2 oranges.
1 pt. crushed strawberries
1 gallon water.
1 lb. sugar.
2 oranges cut into cubes.

Mix all this together, adding more sugar if desired. Also add a small amount of red coloring which improves the looks of the punch. You may add the cubes of oranges after the batch is all mixed, then when serving put one or two in each glass. Add enough ice to chill thoroughly.

ORIENTAL PUNCH

Juice 3 oranges.
Juice 3 lemons.
3 quarts water.
Green coloring.
7 drops of peppermint.

Mix together the orange and lemon juice and water, then sweeten to taste and add the peppermint and a very small amount of green coloring, to make it a delicate green. The idea is, to only add enough peppermint to give it a peculiar flavor, as it should not taste of the peppermint at all. Strain through a fine sieve; then serve ice cold. This is also improved by adding some small cubes of oranges or fresh pineapples if they are in season.

CLARET PUNCH

Juice 3 lemons.
Juice 2 oranges.
3 quarts water.
Claret wine.
Sugar.

Mix all this together, adding enough wine and sugar to give the desired taste, then add a small amount of red color and serve ice cold.

SALAD DRESSING

3 egg yolks.
4 tablespoonfuls vinegar.
1 tablespoonful water.
1 heaping teaspoonful butter.
3 tablespoonfuls sugar.
½ teaspoonful made mustard.

First prepare the mustard by taking a small amount of the ground article and make a thick paste of it by adding vinegar, a little at a time, until the right consistency, creaming it as you do so in order to remove all the lumps. This mustard is so much better to use than that already prepared. Put all of the above ingredients in a kettle and set on fire and stir constantly until it commences to thicken, then take off at once and strain through a fine sieve. Never allow this to boil any. It will thicken considerably after it is cool. You will find this one of the finest salad dressings you ever tasted and if kept in a cool place, will not spoil for a long while. The finest way to use this dressing is to thin it with sweet cream just before using, especially if it is very thick.

HOW TO CAN VEGETABLES

The following article you will find the most valuable and practical one ever published in a book of this description, and is alone worth more than the price you pay for this whole outfit. I will give you two methods and you may use which ever you prefer. The majority of ladies can tomatoes with very good success, but with sweet corn and other vegetables they generally fail, as those are much harder to can successfully, especially corn, which is the most difficult of all. By using the following process you should never have a can spoil.

Tomatoes canned by the cold process are undoubtedly the finest there are, as you will find out. Benzoate of Soda is perfectly harmless and is sold by all druggists. It acts as a preservative, but leaves no taste whatever in the vegetables.

CANNED CORN

Cut the corn from the cob and to it add salt water sufficient to cover it. For this purpose use salt water made by dissolving 1 pound of salt in 7½ gallons of water and smaller amounts in the same proportion. Let the corn come to a good boil for about 20 minutes, then put in jars and seal tight, then put these jars in a boiler and cover with warm water and let them boil for 4 hours. This thoroughly sterilizes them and kills all the germs, and if done as I direct, you will never have a can spoil. Boiling them this long, will cause the kernels to expand and take up a large amount of the liquid, making the corn seem very thick in the can, and you will find when using it that it is as fine as any you ever tasted. The great secret in this process is the boiling of it for four hours after it is canned, as that preserves it. You must have some kind of wooden rack to set in bottom of boiler to put your jars on, as they must not rest directly on the metal bottom or they will break.

Another way is to cut the corn from the cob, add the salt water to cover, then dissolve 1 ounce of Benzoate of Soda in 1 pint of water and use 1 tablespoonful of this mixture to each quart of corn which you have, adding it to the batch when nearly done. Cook until the corn is thoroughly tender, then put in jars

or cans and seal tight. By this process it is not necessary to boil the jars afterwards, as this mixture will keep them from spoiling.

CANNED TOMATOES

Scald and skin the tomatoes, then put them into jars without breaking them up any more than possible and without reheating them any, seal the cans tight and put them in a boiler with water over them and boil them well for 1 or 2 hours. You may salt them a very little if you wish as you put them in the jars. This is what is called the the cold process and the finest one there is, as the flavor is so much better than it is when you cook them first.

Another method is to use the Benzoate of Soda solution given before, using 1 tablespoonful to each quart, adding it to them while boiling. Put the tomatoes on fire with a little water and let boil for 20 or 30 minutes, then put in jars and seal tight. Do not boil these jars any after they are sealed, when using this process.

FRUIT PRESERVATIVE

This solution of Benzoate of Soda, made by using 1 ounce in 1 pint of water, may be used in canning all other vegetables or fruits that you wish and is to be used in the same proportion, 1 tablespoonful to each quart of fruit. There is no exact time to add it to the batch, but I advise putting it in when the batch is nearly done in order to allow it to cook through well.

HOW TO BAKE CAKES

As I have told you before, this book was written especially to teach the ladies of this country how to make candy at home, and as it is intended principally for them, I will conclude with an article on cake baking which I know will be appreciated by all those who never have success with their cakes. It is not intended for those ladies that are fine cake bakers, as many of you are, but intended, as I said before, for those that have tried this art and failed. As you can see by this time, the candies I have taught

you to make are the very finest ones possible to produce, and I wish to state that I can bake just as fine cakes as I can make candy, and that is why I am including this article in the book.

As so many articles on cake baking that you see in print, and also so many instructions that you receive from cooking demonstrations, are given out with the view of advertising certain brands of flour and baking powder, I wish to state that I am advertising neither of these articles as you will see. I prefer Winter Wheat Flour, as that makes a firmer cake than any other, and in place of Baking Powder I use cream of tartar and soda, as all pure baking powders are composed of these two articles with sufficient rice flour added to make a good mixture.

You may apply my method to any recipe you now have, by using one-half as much cream of tartar as your recipe calls for baking powder, and one-half as much soda as you use of the cream of tartar. To make this plain, will say if the recipe calls for 2 teaspoonfuls of baking powder you are to use 1 teaspoonful of cream of tartar and ½ teaspoonful of soda. You are to always add the cream of tartar to the eggs and the soda is to be sifted with the flour. By this method, they never come in contact until the cake is mixed, consequently the gases that arise from them, do so after the cake is in the oven and greatly improves them. The main secret in baking cakes successfully is to have the heat of your oven right, as that will spoil a cake more often than anything else if it is too hot or too cold. If you fail with any of these cakes, after following my directions, the trouble beyond a doubt is with your oven. Be very careful not to have the oven too hot, as the cake must raise before it browns on the top. There is no exact way I can tell you to test your oven, any more than I have done.

Baking cakes in this manner, mixing them as I direct and having your oven the right temperature, will cause your cakes to always come out perfect and you need have no fear of opening the oven door and turning them around if necessary while they are partly done, as that will never make them fall, as so many believe, having done this repeatedly to convince people it can be done. I also wish to state, that it does not make a particle of difference which way you beat a cake or whether you add all the

flour and milk at once or not. I always add them all together as it is much easier than adding a little at a time as many recipes direct you to do. Another important thing to do, is to cream your butter and sugar thoroughly, and if the weather is at all cold, it is best to warm the sugar first by putting it in the oven for a moment or two, as the heat from it will cause the butter to melt and cream much easier. Do not ever attempt to "throw a cake together," as you no doubt have often heard ladies say they do, but if it is worth doing at all, it is certainly worth doing right, and by so doing, you will always have success, and if you have failed heretofore I hope this article will enable you to bake as fine cakes as any you ever saw.

One of the most important items, and one which I cannot give you exact measurements for, is the amount of milk necessary to use. Some flour seems to thicken a cake so much more than other brands do, consequently if your cake seems too thick, you must add a little more milk in order to thin it to the right consistency. This suggestion goes to prove what I have said before, that I wrote this book to teach you exactly how to make candy, can fruit and bake cakes *correctly*, and I could do as practically all others do in writing recipes, and simply give you the amount of milk and flour to use, and by following the recipe exactly you would spoil many cakes if you did not add more milk if it seems to be too thick.

DEVILS FOOD

3 eggs.
1½ cups sugar.
½ cup butter.
¾ cup sweet milk.
2½ cups flour.
1 teaspoonful cream of tartar
2 oz. of chocolate.
1 teaspoonful vanilla.
½ teaspoonful soda.

Shave your chocolate fine, add to it half of the milk, set on stove, stir until dissolved, then add ½ cup of your sugar and set aside until wanted. Warm the remainder of the sugar a little, cream thoroughly with the butter, beat the yolks of eggs very stiff and add to this, mixing them well. Beat the whites until stiff, adding the cream of tartar to them when about half beaten.

sift the soda with the flour 3 or 4 times, add the remainder of the milk to the chocolate and also the vanilla and stir in well, then pour this into the creamed butter and sugar, add the flour and beat very hard. Now add the beaten whites and mix well together, but never beat a cake after adding beaten egg whites to it. Adding the whites of eggs of course will make the cake thinner, but if it seems very stiff before adding them, add enough milk to thin it a little before putting the whites in. Bake in loaf form or in layers as desired.

GOLDEN CAKE

8 egg yolks.
2-3 cup butter.
2½ cups flour.
2-3 cup sweet milk.
1¼ cup granulated sugar.
1 teaspoonful cream of tartar.
½ teaspoonful soda.
1 teaspoonful lemon extract.

Sift flour and soda together 3 or 4 times. Beat egg yolks until very stiff, adding cream of tartar to them when partly beaten. Cream butter and sugar thoroughly together, add the beaten yolks to this and the lemon extract and mix well. Now add the milk and flour and beat well. Bake in loaf form and if you wish a nut cake, you may add chopped nuts to this before putting it into the pan. I will caution you once more, if your cake seems a little too thick add a trifle more milk to it.

SPONGE CAKE

5 large or 6 small eggs.
1½ cups flour.
1½ cups granulated sugar.
1-3 teaspoonful cream of tartar.
1 teaspoonful lemon extract.

First beat the yolks very stiff, then add a pinch of salt to the whites and beat them until stiff, adding the cream of tartar when they are partly beaten. Stir into the whites the sugar and lemon extract and the beaten yolks and lastly add the flour, which must previously be sifted several times which makes it much lighter. When adding flour to a cake of this description, it must not be beaten but simply folded through. Bake in a loaf form, being careful not to have your oven too hot.

SUNSHINE CAKE

6 eggs.
1 cup flour.
1¼ cups granulated sugar.
1-3 teaspoon cream of tartar.
1 teaspoonful vanilla.

This cake is handled and mixed exactly the same as directed for sponge cake, but makes a lighter, fluffier cake than the preceding recipe. It is especially fine to use for making Charlotte Russe or Yum Yum's as directed before. This should be baked in loaf form, or for a children's party it is especially fine when baked in layer form and cut up into small squares and covered with frosting

BRIDE'S CAKE

6 whites of eggs.
2½ cups flour.
¾ cup sweet milk.
1½ cups sugar.
1 cup butter.
1 teaspoon cream of tartar.
½ teaspoon soda.
1 teaspoonful flavoring.

Sift the flour and soda together 3 or 4 times. Cream the butter and sugar well together, adding the flavoring while doing this. You may add vanilla if you wish, but if you use half vanilla and half almond flavoring it is much better. Add the flour and milk to the creamed butter and sugar and mix well. Now beat the egg whites until very stiff, adding the cream of tartar when partly beaten and mix them with the other ingredients, stirring only enough to mix well together.

I wish to state, in making all cakes the more you beat them before adding the whites, the better they will be. Bake this cake in a round pan, as it looks better than it does in a square form.

ANGEL FOOD

11 egg whites.
1½ cups sugar.
1 cup flour.
1 teaspoon cream of tartar.
1 teaspoonful vanilla.

Sift your sugar thoroughly 3 or 4 times, and if you have it on hand, it is best to use powdered sugar for this cake. Beat your whites until perfectly stiff, adding a pinch of salt when you commence beating them and the cream of tartar when they are about half beaten, then stir in the sugar and vanilla. Sift the flour several times, then gently fold this into the batch and bake in a deep pan in moderate oven.

TABLE OF CONTENTS

	Page
Acetic Acid	26
A Few Dont's	22
Alakuma	52
Almond Bar	47
Bon-Bon Cream (white)	26
Bon-Bon Cream (maple)	28
Bon-Bon Fillings	19
Bon-Bons—Almond	32
—Cherry	33
—Cocoanut	32
—Cream Dipped	29
—Date	34
—Fig Paste	33
—Lemon Fig	32
—Maple	33
—Marshmallow	33
—Nut	34
—Opera Caramel	33
—Pink	32
—Pistachio	31
Butterscotch—Soft	46
—Wafers	45
Bitter Sweets	65
Cakes—Angel Food	91
—Bride's	91
—Devil's Food	89
—Golden	90
—Sponge	90
—Sunshine	91
Canned Corn	86
—Tomatoes	87
Caramels—Cocoanut	43
—Chocolate	37
—Maple	37
—Maple Opera	45
—Mexican	37
—Nut	37
—Opera	44
—Strawberry	37
—Tutti Frutti	45
—Vanilla	35
Center Cream—Maple	29
—Plain	29
—Soft	28
Charlotte Russe	84
Chocolate Brownies	71
Chocolate Coating	60
Chocolate Coated Almonds	68
Chocolate Coated Caramels	71
Chocolate Coated Cherries	69
Chocolate Coated Dates	70
Chocolate Coated Fig Paste	71
Chocolate Coated Filbert Clusters	70
Chocolate Coated Marshmallows	68
Chocolate Coated Mexican Caramels	72
Chocolate Coated Nougat	72
Chocolate Coated Nuts	68
Chocolate Coated Opera Caramels	71
Chocolate Cocktails	69
Chocolate Cocoanuts	72
Chocolate Creams—Soft Center	24
Chocolate Creams—Lemon	64
—Maple	65
—Orange	64
—Peppermint	65
—Raspberry	65
—Vanilla	64
—Wintergreen	65
Chocolate Peanut Clusters	69
Chocolate Pecan Patties	69
Chocolate Syrup—Hot	80
—Plain	80
Cocoanut Centers	42
Cocoanut Cream Bar	42
Cocoanut Kisses	41
Cocoanut Patties	42
Cocoanut Puffs	49
Cranberry Frappe	79
Cream Dipped Bon-Bons	29
Fig Brittle	55
Fruit Loaf	59
Fruit—Preservative	87
Fudge—Black Walnut	40
—Chocolate	40
—Maple	41
—Vanilla	39
Glace Nuts	54
Glucose	10
Happy Thought	81

	Page
Hickory Nut Brittle	47
How to Bake Cakes	87
How to Can Vegetables	86
How to Chop Nuts	18
How to Whip Cream	84
Instructions	7
Items to Remember	19
Ice Cream, Ices and Sherbets	74
Ice Cream—Caramel	77
—Cherry	77
—Chocolate	76
—Red Raspberry	76
—Strawberry	76
—Tutti Frutti	75
—Vanilla	75
Ices—Cherry	79
—Lemon	79
—Orange	79
Icing—Boiled Cake	82
—Caramel	83
—Oriental	82
Maple Cream Cakes	55
Maple Nut Sundae	81
Marshmallows	39
Mexican Penoche	38
Necessary Tools	13
Nougat—Turkish	50
—Honey or French Chewing	50
Nuts—Fruits—Etc.	17
Nut Stuffed Dates	55
Old English Toffee—(soft butterscotch)	46
Oriental Fig Paste	53
Peanut Bar	46
Peanut Brittle	47
Popcorn Balls	49
Punch—Claret	85
—Dixie	84
—Oriental	85
Reception Mints	59
Review	72
Salad Dressing	85
Salted Almonds	60
Salted Peanuts	60
Scotch Kisses	54
Sherbets and Ices	77
Sherbets—Cherry	78
—Grape Fruit	79
—Lemon	78
—Lime	78
—Pineapple	78
Stuffed Dates	55
Table Syrup	81
Taffy—Chocolate	57
—Cream	57
—French Chewing	58
—Molasses	58
—Salt Water	57
—Strawberry	57
—Vanilla	56
Thermometers — Another Use For	83
Thermometer—Confectioners'	11
Wafers—Chocolate Cream	35
—Cream Mint	34
—Maple Cream	35
—Wintergreen Cream	34
Yankee Crisp	48
Yum Yum	81

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